




**Lunch, dinner
and everything
in between**

STARTERS AND SMALL PLATES

Market vegetable soup V, VE, £5.50
with sourdough toast

 **Smoked haddock, cheese & chive croquetas** £7.50
with pea crème fraiche

 **Korean glazed chicken wings** GF, £7.50
with charred corn and chilli jam


Chilli and garlic prawns £7.50
with roasted tomato on toast

Chicken parfait £7.50
with maple glazed onions, rocket and brioche


Smashed avocado V, £6.50
on sourdough, slow roast garlic, sweet potato crisps

Raw shaved vegetable salad V, VE, £7.00
with smoked red pepper houmous, tortilla croutons

SALADS


 **Chicken and avocado salad** GF, £12.50
Free range chicken thigh and avocado salad, pickled radish, cucumber and a lemon dressing

Giant cous cous salad V, VE, £12.50
Roasted squash and giant cous cous
with blushed tomato, kale and pumpkin seed pesto


 **Caesar salad** £10.50
Gem lettuce, soft boiled egg, anchovies,
shaved parmesan and croutons
Add chicken strips £3.50
Add pork belly bites £4.00

SANDWICHES

Classic club £12.50
Triple layered sourdough bread, slow roasted chicken thigh, smoked bacon, boiled egg, baby gem and tomato. Served with skinny fries


 **Salmon** £9.00
Open sandwich of smoked salmon, carrot mascarpone, pickled beet and cashew on white sourdough

Tuna £9.00
Flaked tuna mixed with burnt lime crème fraiche and English pea on white sourdough

 **Buffalo mozzarella** £7.50
Buffalo mozzarella, roasted peach, blushed tomato and pesto on olive oil focaccia V

V = vegetarian | GF = gluten free | VE = vegan


Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.

 These dishes are available 24 hours

LARGE PLATES

Ale battered fish and chips £15.95
Local ale battered haddock, triple cooked chips, crushed peas and homemade tartar sauce

Ham, egg and chips GF, £14.50
8oz bacon steak, two free range fried eggs with triple cooked chips

Roasted squash lasagne V, £16.50 
Roasted squash and celeriac lasagne, Earl of Arden cheese sauce and rosemary pangritata

Chicken murch makhani £16.75 
Chicken curry served with pilau rice and naan bread



GRILLS

All steaks are sourced from the Buccleuch estate farms in Scotland. They are cooked served with green salad, skin on fries and roasted field mushroom.

10z ribeye GF, £22.50


St John's burger £14.50
6oz chuck steak burger, Earl of Arden cheddar, lettuce, red onion and pickles in a brioche bun with skin on fries

SAUCES AND SIDES

Earl of Arden cheese sauce £3.00
Peppercorn sauce V, GF, £3.00
Crispy truffled mac 'n' cheese V, £5.00
Sweet potato fries V, VE, £3.50 
Grilled broccoli, almonds & miso V, VE, GF, £3.50 
Skin on fries V, GF, £3.50
Polenta and parmesan wedges £3.50
Olive oil mash V, VE, GF, £3.50

A SWEET TREAT


Egg custard tart V, £6.50
with nutmeg and salted caramel sauce

Milk chocolate and orange tart V, GF, £6.50 
with vanilla ice cream

Malvern pudding V, £6.50
with vanilla and tonka bean custard

Mixed seasonal berries V, GF, £6.50
with yoghurt sorbet, pecans and white chocolate sauce

Dark chocolate mousse V, £6.00
with blackcurrant curd, caramel meringue and gingerbread

Tasting plate of ice cream and sorbet V, GF 
£2.00 per scoop

Selection of local and European cheese £8.50
with pickles, crackers and fruit bread