



St. JOHN BREAD and WINE

Thursday 8th December 2011

12.00pm	Olives	2.50	
	Salad	4.50	
	Rock Oysters (each)	2.30	
	Crispy Pig's Skin & Tarragon Mayonnaise	3.50	
	Parsnip Soup	6.50	
	Kohlrabi, Rocket & Rock Samphire	6.90	
	Mallard Legs & Swede	7.70	
	Smoked Sprats & Pickled Red Cabbage	7.50	
	Foie Gras & Duck Liver Toast	7.50	
	Herring, Oats & Mash	7.10	
	Duck Hearts, Potato Cake & Pickled Walnut	7.50	
	Cold Game, Quince, Hazelnut & Back Fat	8.90	
	Blood Cake & Duck Egg	7.90	
	Langoustines & Mayonnaise	13.90	
	Lentils, Butternut Squash & Yoghurt	12.90	
1.00pm	Grilled Mackerel & Green Sauce	14.90	
	Cold Hereford & Dripping Toast	14.90	
	Sandy Black Cheek, Watercress & Mustard	15.50	
Puddings	Eccles Cake & Lancashire Cheese	6.50	
	Chocolate Cream	7.10	
	Bread Pudding & Butterscotch Sauce	6.70	
	Lemon Posset	6.50	
	Orange & Almond Cake	6.70	
	Butterscotch Ripple Ice Cream	6.50	
	Lemon Sorbet & Russian Vodka	6.70	
	Half Dozen Madeleines (fifteen minutes)	4.10	
	One Dozen Madeleines (fifteen minutes)	7.90	
Cheese	Stichelton	Milleens	(each) 5.90
Books	Nose to Tail Eating: A Kind of British Cooking.St. John Cookbook	16.99	
	Beyond Nose to Tail: A Kind of British Cooking Part II	17.99	

*Some dishes may contain nuts or traces of nut oil; please alert your waiter to any allergies.
Whilst we take every precaution, we cannot guarantee all game birds and fowl are free of lead shot*



During November and December, we are supporting STREETS^{SMART}.
£1 will be added to every bill aid of London's Homeless community. If
you do not wish to participate please let your waiter know.
www.streetsmart.org.uk