


Something to chew on

A Selection of Breads
(vg), 3.25
Virgin Oil & Balsamic Vinegar

Pork Crackling 3.50
Apple Sauce

 Chicken Wings, 6.00
Carolina Hot or Mango & Citrus,
served with a lime and crème fraîche
dip

Sweet Potato Fritters
(v, gf), 4.50
served with a smoked paprika, chive,
and crème fraîche dip

Haggis Fritters (df), 5.00
Beetroot & Whisky Mayonnaise

Beef Meatballs in a lightly
Spiced Tomato Sauce, 5.00
served with fresh bread

Starters & Salads

Duck Liver Pâté
toast, onion, cranberry and cinnamon chutney
8.00


Haggis and Lincolnshire Sausage Roll
served with mixed salad leaves and spiced apple compote
7.00

Venison Carpaccio (gf)
rocket, parmesan shavings, sun-dried tomatoes, lemon vinaigrette
10.00

Beetroot and Goat's Cheese Terrine (n, v)
served with fresh mixed salad and roasted walnuts
7.00

Soup of the Day (vg, df)
Bread (n)
6.00

St John's Salad (vg, df)
baby gem lettuce, roasted squash, chickpeas, bulgur wheat, grilled courgette
8.00/13.00

 Pan-fried Pigeon Breast (df)
on a bed of quinoa, grilled courgette, pomegranate, and clementine vinaigrette
9.00

Steamed Mussels (v) MCS 1*
chilli, garlic, fresh parsley, and a white wine butter sauce
8.00/14.00

Grazing Plate
perfect for 2 or 3 to share
20.00

Haggis Fritters, Sweet Potato Fritters, Pork Crackling, Smoked
Salmon & Crayfish Cakes, Duck Pate, Lime & Crème fraîche
dip, Whisky Mayo, Salad and Bread

v - suitable for vegetarians
vg - suitable for vegans
gf - gluten free

df - dairy free
n - contains nuts
please let us know if you have an allergy*

STEAKS


All steaks and chops come with garlic roasted field
mushroom, choice of chips, mash, or mixed salad, and
a choice of sauce or butter. All steaks are dairy and
gluten free.

9oz (255g) Sirloin Steak
24.50

10oz (283g) Rib-Eye Steak
27.00

10oz (283g) Rump Steak
20.00

10oz (283g) Pork Tomahawk
19.00

 14oz (396g) Butler Steak
25.50

Sauces
Red Wine (df, gf), Peppercorn,
Wild Mushroom, Blue Cheese

Butter
Garlic & Herb (gf)

See the boards for today's specials.

Sides

Roasted Baby Courgettes (vg), 4.00
with garlic and rosemary

 Roasted Squash (vg), 4.00
with spicy pumpkin seeds

Cauliflower & Broccoli Cheese (v), 5.00

Braised Sauerkraut, 4.50
with smoked bacon

Buttered Greens (v), 4.00

Mains

7oz Venison Steak (gf)
crispy bacon, basil mash, sautéed greens,
grilled apple, and a red wine gravy
22.00


Pan-fried Duck Breast (gf)
dauphinoise potatoes, buttered tenderstem
broccoli,
and a blackberry balsamic reduction
19.00

Hazelnut & Herb-crusted Salmon
(gf, n) MCS 2*
chunky sweet potato chips, buttered greens,
and a white wine and dill sauce
17.00

The Nutty Wellington
(vg, gf, df, n)
lentils, chestnuts, barley pine nuts and
mushroom puree, with sweet potato chips
and vegan gravy
14.50

Pork Medallions wrapped in
Smoked Bacon (gf)
mash potato, grilled baby courgette,
and a wild mushroom sauce
16.50

Chicken Supreme (gf, df)
bacon & bean stew, roasted new potatoes
16.00

 Chophouse Pork Feast (gf, df)
crispy pork belly, pork tomahawk steak, sausage, bacon-
wrapped pork fillet, crushed potatoes with onion, braised
sauerkraut with pancetta, with a red wine gravy and spiced
apple compote
Perfect for two to share, 48.00

Please Also See The Boards For Today's Specials
*All our fish is rated 1-3 in the Marine Conservation Society's Good Fish Guide

Monday to Friday 12-3pm, 6-7pm

Stopping in for lunch or an early evening
meal? Ask to see our great value set menu.


2 Courses 16.00 | 3 Courses 20.00


St John's Chophouse, part of Cambscuisine, is a local business devoted to serving
great British food in a light-hearted and enjoyable environment, whether with
friends or family.

Our menu is inspired by a variety of traditional classics complemented by a
focused wine list, real ales straight from the cask and served by a knowledgeable
and friendly team.

The Cambscuisine Community Fund, which extends our efforts to support
vulnerable local people, adds £1 to every bill over £30. This is
entirely voluntary, so please ask your server to remove it if you do
not wish to support. For more information please see our website,
cambscuisine.co.uk/community.

stjohnschophouse.co.uk

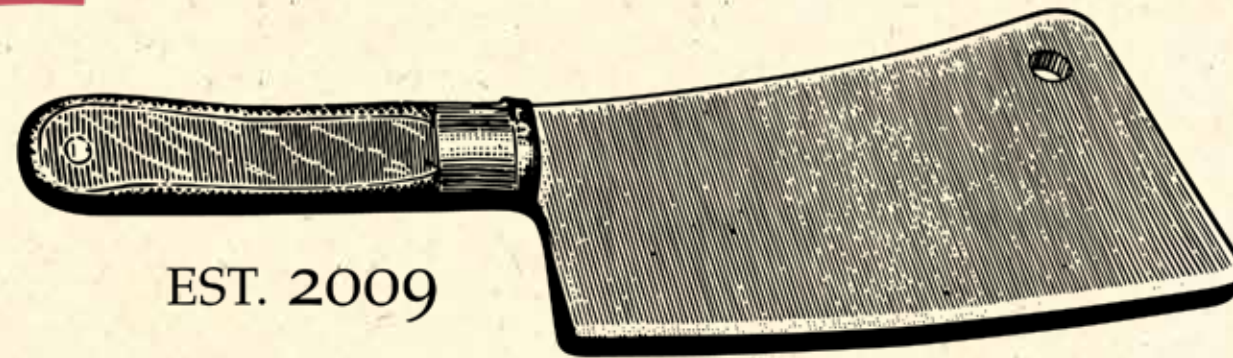
 /StJohnsChopHouseCambridge

 @chophouses



We're serious about allergies, so please let
us know if you or anyone on your table
has an allergy*.

The St John's Chop House



EST. 2009

CAMBSCUISINE

