

ST. JOHN'S

BAR & RESTAURANT

Starters

- Arbroath smokie cullen skink fish cake
& homemade tartare sauce 7.5
- Ochil Hills smoked venison, pickled mushroom
& red onion jam 8.5
- St John's prawn cocktail, beetroot cured salmon
gravlax, seared prawns & tomato gel 8
- Haggis bon bon's with neeps puree, tatties
& whisky sauce ((v) option available) 7.5
- Soup of the day served with toasted bread
& smoked butter (v) (ve) 7

Starters or Mains

- King scallop, truffled cauliflower puree
& salted chorizo bits 9.5/16
- Goats cheese arancini with sun-dried tomato
& pesto salad (v) 7/13
- Sweet potato gnocchi, fried sprouts
& oat crumble (ve) 7.5/12

Sharing Platters

- Mix Dip Platter (ve)(gf) 7
Homemade corn chips with garlic mayo,
Italian salsa verde, harissa & aioli
- Charcuterie Board 15
Selection of Salami, Parma ham, mozzarella,
onion chutney, roasted red peppers, olives
& ciabata bread
- Cheese Board (v) 15
Dunsyre blue, brie, smoked applewood & a Scottish
truckle with celery, chutney & oat cakes

*The team at St John's would like to welcome you to our independent
bar & restaurant set in the heart of Perth's Café Quarter.*

*Working with local and nationwide Scottish suppliers, we have cre-
ated a menu that allows our guests to enjoy great food in a
relaxed environment where tradition meets innovation.*

the team at St John's

Mains

- St John's braised steak & Inveralmond Ossian Stout pie, puff
pastry & roast seasonal root vegetables 16.5
- Macaroni cheese with dressed side salad & your
choice of garlic bread or skin on chips (v) 16
- Traditional style chicken balmoral, boulangère potato,
buttered savoy cabbage & whisky sauce 17
- Roasted seasonal root vegetable & lentil stew
served with toasted bread & vegan butter (ve) 16
- Roast venison loin, black pudding mash, Perthshire
honey carrots, buttered kale & blackberry sauce 21.5
- Peterhead landed, North Sea pan seared haddock,
prawns & skin on fries 18

The Grill

- All our steaks are supplied by Perth's DG Lindsay & Sons,
a 4th generation, award-winning craft butcher.
- Severed with tomatoes, mushrooms, skins on fries
or mash potatoes.
- 8oz Sirloin steak 25
- 8oz Fillet 33
- 8oz Ribeye 25
- 16oz Chateaubriand 67.5
- Add a sauce ~ whisky & peppercorn, bone marrow gravy,
red wine & blue cheese, garlic butter, chimichurri 2

Pizzas

Our pizzas are made with hand stretched dough and
the best locally sourced, fresh ingredients

Haggis, goats cheese & caramelised onion 14

Four cheese ~ mozzarella, cheddar
blue cheese, parmesan (v) 12

Chorizo, sun-dried tomatoes, 14
fresh chilli & olives

Margarita (v) 10

Build your own 14

(choose any four toppings, additional toppings £1.50)

Mushroom ~ Red Onions ~ Red/Green Peppers ~ Black
Olives ~ Basil ~ Sun-dried Tomatoes ~ Green Jalapeños
Rocket ~ Fresh Chillies ~ Parma Ham ~ Salami ~ Chorizo
Harissa Chicken ~ Halloumi ~ Haggis ~ Extra Cheese

Burgers

Classic gourmet steak burger with caramelized
onions, smoked cheese with colesla & skin on fries 15
(why not add bacon or haggis - 2)

St John's glazed shortrib beef burger, smoked
applewood cheese, house salad & skin on fries 16

Beyond Meat vegan burger, vegan cheese,
pickles, tomato, house salad & skin on fries (ve) 16

Sides

- Zucchini Fries 5
- Parmesan truffle skin on fries 4.5
- Skin on fries 4
- House mac and cheese 5
- Onion rings 4
- Garlic prawns 7.5
- Seasonal greens 5
- Root vegetables 5



We will always try to accommodate any dietary requirements and full allergy information is available upon request

(v) ~ vegetarian (ve) ~ vegan (gf) ~ free from gluten