

ST JAMES TASTING MENU

(Tuesday Evening to Friday Evening)

Amuse-bouche

St James welcome

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Home made gravalax of salmon

Horseradish snow, beetroot, gin and tonic cucumber, caviar

White wine- Viogner (Argentina) crisp, dry, with aromas of fruit & marzipan

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Beef tartare

Capers, pickled onion, quail eggs

Red wine- Shiraz (South Africa) full & rich with intense red fruit flavours

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Seared scallops

Pak choy, pickled vegetables, Korean BBQ sauce

White wine- Gavi (Italy) delicate pear flavours, crisp mouthwatering citrus

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Rump of lamb

Bulgar wheat, pepper coulis, olives, feta, garlic yoghurt

Red wine- Merlot (Chile) ripe fruit flavours of cherry & plum, aromas of chocolate & mocha

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Pre dessert

Little surprise

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Mixed Cheeses served with port (supplement £10.00)

- Chaource lincet

- Pont l'evêque

- Petit reblochon de savoie

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(N) Toblerone cheesecake

Berry coulis, almond brittle and chantilly cream

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Tea or coffee included

£45.00 + 12.5% service charge per person

Added £25.00 for pairing of wine (125ml per glass)

Minimum 2 people or whole table

(N) nuts

Please let us know before ordering if you have any allergies.

All prices are inclusive of V.A.T.