

ST JAMES VEGETARIAN TASTING MENU

(Tuesday Evening to Friday Evening)

Amuse-bouche

St James welcome

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Burrata (creamy mozzarella)

Artichoke salad

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

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(N) Goats cheese mousse

Beetroot, walnuts, apple and balsamic glaze

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

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Potato gnocchi norma

Tomato sauce, basil, aubergine, ricotta salata

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

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(N) Aparagus ravioli

Spiced hazelnuts, chilli and lemon butter

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

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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

£35.00 + 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.