



Tasting menu

"Memories"

By Giammarco Angelilli

Amuse-bouche.

St James welcome.

Hand dive Cornish Scallops (Sh)(F)(SES)

Served with stir fry vegetables, dashi broth and white sesame oil.

Lamb croquettes (D)(G) (E)

Lamb croquettes served with pickled vegetables, red pepper coulis and mint yogurt.

John dory (M)(E)(D)

Served with served with salsa Verde, asparagus, ratatouille, and potato tuille.

Fillet of Beef (D)(C)

Topped with mushroom crust served on mushroom ketchup, sauteed wild mushroom, fondant potato, green beans, and truffle jus.

Rhum baba (G)(D)

served with Chantilly cream, mixed berries compote, dark chocolate soil and raspberry sorbet.

£55.00 + 12.5% service charge per person

This menu would be served only for whole table.

Special diets and allergies- whilst we will do our best to cater for our guest.

specific requirements, we cannot guarantee that our food is 100% allergen free because we handle allergens in our kitchen.