



WILD HONEY

— St James —

Aperitif of the week

La Bicyclette - Elderflower, sweet vermouth, London gin, peach bitters	13
Strawberry spritz - Gariguetta strawberries, Tanqueray gin, crème de mûre, tonic	16

Starters

Dorset crab - Salad of the white meat, brioche sandwich of the brown, custard of the bisque	32
Loire Valley quail, Sicilian fennel, roasting juice	26
Crisp Sutton Hoo chicken, Spring morels, peas, potato gnocchi, Parmesan velouté	32
Warm Lincolnshire smoked eel lacquered with Sanshō pepper, heritage beetroot, satay relish	32
Seirass sheep's ricotta agnolotti, datterini tomatoes, broad beans, tomato consommé	20

Mains

Grilled Belted Galloway sirloin of beef, wild black Voatsiperifery pepper sauce	48
Denbighshire Elwy Valley lamb, Mediterranean style vegetables, roasting juice	42
Grilled squab pigeon, choux farci, toasted grains and seeds, preserved crab apple	42
Loire Valley white asparagus, maitake mushroom, miso hollandaise, kumquat	28
Cornish monkfish, English Ormskirk leeks, watercress and shellfish velouté	42

Cheese and Desserts

French and British farmhouse cheese from La Fromagerie, house relish, crackers	24
English custard tart, golden sultanas, pine nuts, salted butter	12
Wild honey ice cream, raw Bermondsey honey, warm Madeleines <i>(Please allow 20 mins)</i>	15
French Gariguetta strawberries, sorbet, wood sorrel	15
Warm chocolate soufflé, Estate Dairy milk ice cream - circa 1998 . <i>(Please allow 10mins)</i>	15
Alphonso mango pavlova, vanilla crème pâtissière	15

The Working Lunch - Three courses £45, with a carafe of wine (250 ml), coffee & canelé £59

Cornish mussels 'Marinière' sea herb butter
Beef & Oysters - hand chopped Scottish beef tartare, oyster mayonnaise
Slow cooked Tamworth pork belly, fricassee of peas, asparagus and savory
Line caught Cornish gurnard, Grezzina courgettes, wood grilled sweet peppers, bouillabaisse sauce
Warm chocolate soufflé, Estate Dairy milk ice cream - circa 1998 . <i>(Please allow 10mins)</i>
Muscovado sugar 'Gypsy tart', raw crème fraîche

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.