

"I am very specific with my Negroni" 12
Wild Honey St James bespoke Vermouth 5
Aged Bijou cocktail 16

Finocchiona - A traditional salami from Tuscany with fennel seeds and pollen 9
Coppa - A traditional smoked salami, with cinnamon, coriander, juniper and nutmeg 9

Pheasant and foie gras 'Boudin Blanc', chestnuts, quince, black winter truffles 22
Smoked eel, cucumber, horseradish, chervil and roast hazelnuts 16
Salad of brown shrimps, autumn cabbage, lemon and chervil 9
Burrata, William pears, fresh walnuts, dukkah spice 14
Grilled Cornish sardines, fricassée of lentils and chorizo 9
Classic foie gras terrine, candied walnuts, spiced gingerbread 18
Slow cooked Norfolk hare, organic polenta, Parmesan and olive oil 15
Ragout of Highland venison, rigatoni, Parmesan and olive oil 14

Classic Bouillabaisse Marseille style 34
Daphne's Welsh lamb, beetroot, fresh sheep's ricotta, Italian greens 29
Slow cooked Scottish piece of beef, fondant potato, red wine sauce 32
Haunch of Highland venison, celeriac, cavolo nero, kumquat relish 29
Line caught English seabass, wild mushrooms, salsify, Merlot vinegar 35
Roast cod, tempura and grilled purple sprouting broccoli, Shetland Isle mussels 28
Baked aubergine, Middle eastern flavours, freekeh wheat salad 15

Sautéed Charlotte potatoes, chives 7
Gratin of autumn greens 7
Tomato and shallot salad 7

Cheese from the marble counter 4.5 each or 15 for a selection

Warm chocolate soup, toasted rice ice cream 9
Clementine sorbet, orange biscuit 9
Wild Honey ice cream, fresh honey (Burford - Cotswolds) 11
Classic English custard tart, golden sultanas, pine nuts, salted butter 9
Choux craquelin bun, quince compote 9

LUNCH MENU

Two courses 23 Three courses 27

Classic Farmhouse terrine, house relish, toast
Ragout of Highland venison, rigatoni, Parmesan and olive oil
Salad of brown shrimps, autumn cabbage, lemon and chervil

Slow cooked Norfolk hare, organic polenta, Parmesan and olive oil
Charred Cornish mackerel, fricassée of lentils and chorizo
Baked aubergine, Middle eastern flavours, freekeh wheat salad

Clementine sorbet, orange biscuit
Choux craquelin bun, quince compote
Today's cheese

Today's Special - Signed Copy Of Anthony Demetre's Cookbook 12

Please be aware that all our game is wild and may contain shot

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.

Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.



WildHoneyStJames