

"I am very specific with my Negroni" 12  
Wild Honey St James Spritz 9  
Bespoke Vermouth 5

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

Burrata, salad of Puntarelle Roman style 12  
Early English asparagus, hollandaise, wild chervil, mushroom granola 16  
Classic duck, chicken and foie gras terrine 'en croûte', winter relish 15  
Ragu of slow cooked rabbit, gnocchi, Parmesan and olive oil 14  
Warm salad of Jerusalem artichokes glazed with comté, radishes, watercress 8  
Smoked eel, pink fir potatoes, monks beard and horseradish 16  
Hand chopped beef tartare, smoked mayonnaise, sourdough toast 14

Roast rabbit, black pudding, wild garlic, winter citrus, crushed potatoes 18  
Slow cooked Scottish piece of beef, winter root vegetables, red wine and bayleaf sauce 28  
Cod, tempura of monks beard, endive, blood oranges and green peppercorns 28  
Grilled seabass, winter greens glazed with Moroccan lemon and honey, Shetland Isle mussels 35  
Shoulder of Welsh lamb, grilled calçot onions, caper vinaigrette 22  
Salsify, fresh sheep's ricotta, winter preserved lemons, toasted buckwheat 15

Jersey Royal potatoes rolled in salted butter with rosemary 7  
Buttered spring greens, bacon 7  
Grilled calçot onions, romesco 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 tuile 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

## PRE-THEATRE MENU

From 5pm-6:45pm

Two courses 23 Three courses 27

Charred Cornish mackerel, warm salad of Marinda tomatoes  
Ragu of slow cooked rabbit, gnocchi, Parmesan and olive oil  
Warm salad of Jerusalem artichokes glazed with comté, radishes, watercress

Grilled sea bream, wilted endive, blood oranges and green peppercorns  
Slow cooked Welsh lamb, grilled calçot onions, caper vinaigrette  
Salsify, fresh sheep's ricotta, winter preserved lemons, toasted buckwheat

Clementine sorbet, orange tuile  
Classic bread and butter pudding – serves two  
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