

Finocchiona - Traditional salami from Tuscany 11  
Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11

Wild mushroom tart, ragoût of Scottish girolles, sweet young peas, almond sabayon 15  
Crisp chicken, fresh hand-cut macaroni – Cacio e Pepe 14  
Salad of Italian sweet melon (Zebriata), cucumber, coriander, mint and lemon 9  
Classic gazpacho, sea bream ceviche 9

Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce 39  
Denbighshire Welsh lamb, roast and slow cooked, grilled Vesuvio tomato, Trombetta courgettes 32  
Grilled skate, grey shrimps, parsley and lemon 'Dieppoise' crushed potatoes 27  
Cornish line caught mackerel (Jean Rosemary) cucumber, dill and kohlrabi, lemon puree 19  
Italian aubergines Middle Eastern style, raw cultured cream 17

Charlotte potatoes roasted in salted butter and smoked paprika 6  
Gratin of slow-roasted Sicilian peppers with anchovy and capers 8  
Spring salad of young leaves and herbs 7

Selection of English and French farmhouse cheese from La fromagerie 16

Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers 11  
Warm 70% Honduran chocolate cake, wild honey ganache, Jersey milk ice cream 12  
Classic custard tart, golden sultanas, pine nuts, salted butter 9  
English strawberries and sorbet (Malling Centenary) 9  
Estate dairy milk ice cream with raspberries 9  
Paris Brest 9

#### TASTING MENU

Seven courses 74 with a wine flight 132. For the entire table

Croquettes – Ham and cheese  
Wild Honey St James signature vermouth

Wild mushroom tart, ragoût of Scottish girolles, sweet young peas, fresh almonds, almond sabayon  
Valfaccenda, Arneis - 2017

Grilled Galician octopus, charentais melon, nduja mayonnaise  
Gut Oggau, "Winifred", Zweigelt - 2018

Daphne's Elwy Valley lamb, grilled Vesuvio tomato, trombetta courgettes  
Monteforche, Cabernet Franc - 2016

Tunworth – British camembert style cheese  
Nicolas Fetizon, Champagne – NV

Estate dairy milk ice cream with raspberries  
Capanna, Moscato Bianco – 2018

Classic custard tart, golden sultanas, pine nuts, salted butter

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.