

Grilled Galician octopus, sweet peppers, sea purslane.

Salsify cooked in salted butter, black pudding, conference pears, red endive.

Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon.

Fallow venison, slow cooked celeriac with walnut and cocoa, kumquat marmalade, grand veneur sauce.

Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce.

Isle of Gigha halibut, grey shrimps, parsley and lemon 'Dieppoise', leeks, charlotte potatoes.

Autumn delicata squash, burrata, candied walnuts.

English custard tart, golden sultanas, pine nuts, salted butter.

Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers.

Warm 70% Honduras chocolate soup, toasted rice ice cream.

Our game 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*