

EARLY SUPPER - Three courses 35

Celeriac velouté with chanterelles and pear
Shetland Isle mussels, blood orange, sea purslane
Traditional farmhouse terrine, grilled sourdough toast

Slow cooked ox cheek, winter vegetables, red wine and parsley sauce
Cornish cod, grey shrimps, parsley and lemon 'Dieppoise', leeks, Charlotte potato
Autumn delica squash, burrata, candied walnuts

Tunworth - British camembert style cheese
English custard tart, golden sultanas, pine nuts, salted butter
Clementine sorbet, crisp wafer

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