

## TASTING MENU

Eight courses 89 with a wine flight 140

Cheese croquettes

New season Norfolk asparagus, wild mushroom filled morel, pink peppercorn hollandaise  
*Cave de Ribeauville, Riesling - 2019*

Isle of Orkney hand - dived scallop, Jerusalem artichoke, Sanshō pepper  
*Ferdinand, Albariño - 2019*

Daphne's Denbigshire lamb, slow cooked Romane courgette, tempura of the flower  
*Festivo, Malbec - 2018*

or

Isle of Gigha halibut, fricassee of new season peas, broad beans and marjoram, mussel and grapefruit relish  
*Chablis 1er Cru, Vosgros, Jean Pierre & Alexandre Ellevin - 2019*

Tunworth - quince paste  
*Fetizon, Champagne - NV*

Wild honey ice cream, raw wild honey  
*Asterley brother's vermouth*

Chocolate and orange tart 'Jaffa cake style'  
*Henri Lapouble - Laplace, Petit Manseng - 2017*

Canelé, blackberry fruit pastille, chocolate

## Early Supper Menu (1700 – 1845hrs) £35

Flame grilled mackerel, lime, sea herbs, grezzina courgette salad  
Crisp chicken, fresh hand cut macaroni 'Cacio e Pepe'  
New season Norfolk asparagus, vinaigrette of chopped St. Ewes eggs, soft herbs

Slow cooked Denbigshire lamb shoulder, ragout of young spring greens, garlic leaf  
Cornish cod, Jersey royal potatoes, brown butter, shrimps, aged vinegar - Dieppoise  
Potato gnocchi, Italian greens, garlic leaf pesto, Parmesan, olive oil

Tunworth - British camembert style cheese  
Chocolate and orange tart 'Jaffa cake style'  
Classic choux bun, Yorkshire rhubarb

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 15% service charge will be added to your bill.



WildHoneyStJames