


WILD HONEY
— St James —

CHRISTMAS EVE

Apéritif

I am very specific with my negroni 16
Westwell 'Pelegrim' Brut NV - Kent 15

À la carte - 3 Course £95*

Crisp Sutton Hoo chicken, black winter truffles 'Melanosporum' fresh hand cut macaroni (Supp £10)
Salsify cooked in salted butter, Vacherin Mont d'Or, conference pear, thyme and heather chapelure
Barbequed Galician octopus and ragu takoyaki, grilled leeks, tempura shiso leaf
Sea bream ceviche, sea herbs, potato

Roast Loire valley rabbit, saddle and shoulder cottage pie, Jerusalem artichoke, Swiss chard
Fallow venison roasted, Violino pumpkin, roast cauliflower, filled medjool dates
Isle of Gigha halibut, celeriac fondant, brown shrimps, lardo di Colonnata
Slow baked delica pumpkin, goats curd, toasted seeds, winter salad with sweet spice and clementine

Selection of English and French farmhouse cheese from La Fromagerie (Supp £8)
Chocolate nemesis, raw crème fraîche
English custard tart, golden sultanas, pine nuts, salted butter
Wild honey ice cream, Bermondsey raw honeycomb, warm honey and lemon Madeleine (15mins)
Clementine sorbet, citrus salad, crisp wafer

Available from 5 PM – 9 PM

**£40 for children ages 4 to 11*

We are fastidious about the provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, this ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

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.