



Menu Availability

Pre-Theatre: Tuesdays - Saturdays | 5 pm - 6.30 pm

A'la Carte: Tuesdays - Saturdays | 6.30 pm – 9.30 pm

**Apéritif**

I am very specific with my negroni 16

Westwell 'Pelegrim' Brut NV - Kent 15

**Snacks**

Finocchiona – Traditional salami from Tuscany 11

Coppa - Air dried Tuscan ham with cinnamon, coriander, juniper and nutmeg 11

Accras – White fish, dill and caper fritters, aioli 11

Whipped cod's roe, fig leaf oil 11

**Early Supper Menu - Three courses £45**

Crushed Vesuvio tomato 'Gazpacho style'

Summer bouillon of mackerel, Muscat grapes, borlotti beans, basil

Slow cooked Loire valley rabbit, fondant of Provençal courgettes, grilled apricot

Cornish cod, Fresh Brittany white beans, English peas, new season sweetcorn

Tunworth - British camembert style cheese

Classic English rice pudding, Estate dairy caramelised milk jam

**À la carte – Three courses £95**

Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'

Warm smoked eel lacquered with sanshō pepper, grilled tropea onion, satay relish, brioche sandwich

Sashimi of Orkney Isle hand - dived Scallop, Maldon oysters, sea herbs, English peas (Supp £8)

Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Denbighshire rack and shoulder of lamb, green beans, fricassée of Lechoso chick peas, spinach and lemon (Supp £8)

Slow cooked rosé French Aubrac veal, grezzina courgettes, ricotta, grilled apricot

Loire valley rabbit - roast saddle, slow cooked shoulder cottage pie, jus with hazelnuts

Shetland Isle halibut, Scottish girolles, Fresh Brittany white beans, new season sweetcorn

Selection of English and French farmhouse cheese from La Fromagerie (Supp £8)

Congolese cru Virunga 70% chocolate nemesis, raw crème fraîche

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

Warm greengage (Reine Claude) plum clafoutis (Serves 2)

Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order – 20 mins)

Late summer English strawberries, Estate dairy milk ice cream

*We are fastidious about 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.

WildHoneyStJames

