

### Menu Availability

Tuesdays - Saturdays | 6.30pm – 9.30pm

#### 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  
Halibut, caper and dill fritters (Accras), aioli 11

#### À la carte - 3 Course £79

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, slow roasted Lombardy Breme onion 'La Dolcissima' green beans (Supp £8)  
Slow-cooked saddleback pork, grezzina courgettes, ricotta, crisp sausage roll  
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 plum clafoutis (Reine Claude), raw crème fraîche (Serves 2)  
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order – 20 mins)

*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

