



SUNDAY LUNCH AT WILD HONEY ST JAMES SAMPLE MENU

Chilled gazpacho 'Andalusian style'

Salad of English peas, lemon, honey and radish

Burrata, trumpet courgettes, nasturtium leaves, herb oil vinaigrette, dukkah spice

Hand cut macaroni 'Cacio e Pepe', crisp boneless chicken wings

Hand chopped beef tartare, oyster 'ketchup', sourdough toast

Crisp pig's head, endive and herb salad, nduja mayonnaise

Cornish Cod, warm vinaigrette of cockles, fresh white beans, tomato and parsley

Roast young chicken, grilled summer vegetables, lemon and garlic.

Slow cooked short rib of beef, crisp Anna potatoes, girolles and peas.

Grilled plaice, crushed Jersey royal potatoes, young spinach and chard, seaweed butter.

Daphne's Welsh lamb, sweetbreads with courgettes, pearl barley and mint

Fresh sheep's ricotta dumplings - Gnudi, tomato relish, Parmesan

Wild Honey ice cream, fresh honey (Burford - Cotswolds)

Warm apricot clafoutis, Normandy crème fraîche to share, 3-4 persons

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

Warm chocolate soup, toasted rice ice cream

Savarin of raspberries, with lemon curd

Black cherries, sorbet, almond cream

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