

Menu Availability

Tuesdays - Saturdays | 5pm - 6.30pm

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

Early Supper Menu (17.00 - 18.30) Three courses £40

Crushed Vesuvio tomato 'Gazpacho style'
Summer bouillon of mackerel, gooseberries, borlotti beans and basil
Crisp Ox tongue, celeriac remoulade, pickles

Barbequed quail lacquered with sweet spice, peanut relish, hispi greens
Cornish cod, Scottish girolles, Fresh Brittany white beans, new season sweetcorn
Hand rolled gnudi, soft herb and Parmesan velouté, voatsiperifery pepper

Tunworth - British camembert style cheese
Classic English rice pudding, Estate dairy caramelised milk jam, Congolese cocoa nibs
English custard tart, golden sultanas, pine nuts, salted butter

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

