

# St James's Lunch and Dinner Menu

## STARTERS

French onion soup 8.00

Burrata with spiced pepper purée with rocket leaves and rosemary oil <sup>v</sup> 8.50

Beetroot gravlax with orange dressing and mix salad 8.50

Carpaccio of beef with pickled shallots, Jerusalem artichoke chips and horseradish cream 9.50

Salt and pepper squid with harissa mayonnaise 9.50

Pan-fried foie gras with tartine of endive, raisin, sour cherry and vanilla jus 13.50

Tuna tartar with quail's egg, Baeri caviar and croustini 15.50

## SALADS

Classic Caesar salad with focaccia croutons, aged Grana Padano, marinated Spanish anchovies 11.50  
add warm chicken for 4.50

Mixed endives salad with Roquefort, pear and caramelised pecans <sup>v n</sup> 9.50 / 14.50

Mixed grain salad with roasted root vegetables, crispy kale and Chardonnay maple dressing <sup>v n</sup> 9.50 / 14.50

Duck salad with endive, orange, roasted hazelnuts and sesame dressing 8.50 / 14.00

## MAINS

Smoked haddock and salmon fishcake with Salmorejo sauce, herb and tomato relish 17.00

Pan-fried cod with white bean ragout, chanterelles and Jerusalem artichoke purée 19.50

Grilled seabass with wild mushrooms, parsnip purée and raisin jus 21.00

Crab linguini with fennel, peas and lemon confit 19.00

Butternut squash risotto with crumbled goat's cheese and dried cranberries <sup>v</sup> 17.50

Confit de canard with braised red cabbage, green beans and jus 19.00

Slow cooked chicken with buttery mashed potato, caramelised onion purée, crispy shallots and pickled baby onion 22.00

Braised lamb shoulder with ratatouille, root vegetables and lamb jus 21.00

The Villandry beef burger with mature Cheddar on a brioche bun, salsa and fries 14.50

Salt beef sandwich on sourdough bread with rocket and mustard served with fries 14.50

Sirloin Steak 10oz with sweet potato fries, choice of sauce: Béarnaise, veal jus or peppercorn 25.00

Beef fillet 8oz with fries, choice of sauce: Béarnaise, veal jus or peppercorn 30.00

## SIDES

Wilted spinach / Buttery mashed potato / Green leaf salad / Pail of fries / Green beans / New potatoes 5.00

Pail of sweet potato fries 6.00

Villandry Aspen fries (tossed in white truffle oil with Parmesan) 6.50

v = vegetarian ingredients / n = contains nuts. For gluten free options ask your waiter.

A discretionary service charge of 12.5% will be added to your bill. This is divided amongst staff. All prices include VAT at 20%.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.  
If you have a food allergy or intolerance, please let us know before ordering