

DINNER



RAW

Raw Cornish Mackerel and Caviar Tacos	16.00
Vegetable Crudités	11.00/16.50
Tuna Tataki, Stem Ginger, Shiso and Tobbiko	16.00
Scallop Sashimi, Yuzu, Jalapeno and Caviar	22.50
River Yealm Oysters	3.50/each

CAVIAR

Siberian Sturgeon Briny, hazelnut, lobster	2.00 per 1g
Golden Oscietra Lobster, hazelnut, cream	3.20 per 1g
Iranian Beluga 000 Walnut, butter, ripe	6.70 per 1g

Served from the trolley, with Blinis, Baked New Potatoes and Scrambled Eggs made table side.
Priced by the gram. Minimum 10 grams per table.

STARTERS

Pumpkin Soup with Mushroom Purée and Toasted Seeds	8.50	Grilled Bones with Ox Cheek Soldiers and Parmesan	19.50
Burrata, Radicchio and Black Truffle Honey	13.50	Piccadilly Smoked Salmon with Soda Bread	13.50
Rarebit - Welsh, Buck or Elegant	9.75 11.00	Glenarm Estate Beef Steak Tartare	14.50/21.50
		Portland Crab Salad	15.75

MEAT

Beef Wellington, Dauphinoise Potatoes, Green Beans and Peppercorn Sauce - <i>2 People Flambé at the Table</i>	80.00
Rigatoni of Braised Venison Shoulder, Red Cabbage and Pecorino	24.50
Suffolk Pork Belly, Mangalitza Black Pudding and Caramelised Onion	24.00
Glenarm Estate Rib Eye with Béarnaise	42.00
Guinea Fowl, Haggis, Neeps and Tatties	24.50

VEGETARIAN

Wild Mushroom Gnocchi, Cavolo Nero, Hazelnuts and Aged Parmesan	15.50/23.50
Spinach and Tofu Dumplings in Shiitake Bouillon ^(VE)	12.00/18.00
Ratatouille and Ragstone Goat Cheese Gratin	16.00
Grilled Leeks, Romesco Sauce and Black Truffle ^(VE)	18.00
Broccoli Tempura, Whipped Tofu and Ssamjang ^(VE)	15.00

FISH

Lobster Spaghetti, Artichokes and Lemon Verbena - <i>2 People Flambé at the Table</i>	55.00
Dover Sole à la Meunière	41.50
Seared Salmon, Seaweed Potato and Prawn Dashi Butter	24.00
Fillet of Halibut and Potato Gratin with Seafood Velouté	29.50
Spiced Monkfish, Mussels, Red Pepper and Coconut Curry	26.00

SIDES

Green Beans and Shallots	5.00
Buttered Heritage Carrots	5.50
Potatoes - Chipped, Baked, Boiled	5.00
Spinach with Nutmeg	5.00
Mixed Leaf Salad	5.00
Tenderstem Broccoli with Chilli and Garlic	5.50

ST JAMES'S LONDON SW1
45 JERMYN ST

DINNER SET MENU

STARTERS

Raw Cornish Mackerel and Caviar Tacos

Pumpkin Soup with Mushroom Purée and Toasted Seeds

Burrata, Radicchio and Black Truffle Honey

MAINS

Seared Salmon, Seaweed Potato and Prawn Dashi Butter

Suffolk Pork Belly, Mangalitza Black Pudding and Caramelised Onion

Wild Mushroom Gnocchi, Cavolo Nero, Hazelnuts and Aged Parmesan

DESSERTS

Pineapple Carpaccio, Passion Fruit, Chili Syrup and Coconut Sorbet

Clementine Tart with Lemon Thyme Ice Cream

Tiramisu

3 COURSES £ 39

INCLUSIVE OF A COCKTAIL OF YOUR CHOICE

All prices are shown in Great British Pounds. A discretionary 12.5% service charge will be added to your bill. Please note that as we prepare everything in a central kitchen, we can't guarantee that allergens are kept separate from other food and we are not able to take responsibility for any adverse reaction that may occur. All products are prepared in an environment where nuts are used and may contain traces of nuts.