

Desserts

'St James' Toblerone Cheesecake **(G,D,N)**

Strawberry & Cream with strawberry chilled soup, vanilla pannacotta, fresh strawberry and cream **(G,D)**

Tartufo Pistacchio with a chocolate gelato centre, decorated with melted chocolate and hazelnut crumb **(G,D)**

Fresh Fruit Salad with lemon sorbet

Classic light baba sponge from the Amalfi coast served with lemon curd, lemon cream and berry compote **(G,D,E)**

Mixed ice cream

Strawberry / chocolate/ vanilla

Mixed sorbet

Lemon / passion fruit / mango

Selection of Artisan Cheeses

(£ 3.00 Supplement)

Choice of Coffee or Fine Teas with Mints

(£3.50)

Lunch 2 Course £16.50/ 3 Course £18.50

Dinner 2 Course £21.50 / 3 Course £23.50

A Discretionary 12.5% Service Charge will be added to the final bill

St James

RESTAURANT

Autumn menu

A special menu using only the ingredients in this season

A fresh modern way to enjoy a meal with us

Tel: 0208 950 2480

www.stjamesrestaurant.co.uk

Special diets and allergies- whilst we will do our best to cater for our guests specific requirements, we cannot guarantee that the conformity will be 100% or accept responsibilities for any unintended deficiency or resultant reaction or illness, unless caused by our negligence.

**F : Fish, E: Egg, S: Shellfish, D: Dairy, G: Gluten,
N: Nuts, V: Vegetarian**

Starters

Tomato soup served with feta, olives and basil oil (V,D)

Chicken Liver Pate served with toasted sourdough, red onion chutney and balsamic glaze (D,G)

Citrus cured salmon served with fennel & cucumber slaw and avocado mousse (F,D)

Pan fried scallops served with dashi broth and soya vegetables (S,D)

(£5.00 Supplement)

Deep fried halloumi served with red pepper coulis and sautéed mushroom (V,G)

Salt beef, pickled vegetables, roasted onion and piccalilli sauce (D)

Cylinder pasta stuffed with ricotta cheese and spinach baked with tomato sauce and bechamel (V,D,E)

Slow cooked octopus served with nduja(spicy salami) and potato salad (D,S)

(£7.00 supplement)

Mains

28 days aged British sirloin steak served with chips, tomato salad and peppercorn sauce

(£7.00 Supplement)

Rump of Lamb with parmentier potatoes, ratatouille and green beans served with mint jus (D,G)

Breaded breast of chicken topped with aubergine parmigiana and smoked cheese served on tomato sauce (D,G)

Poached Haddock, poached egg, mashed potato and spinach sauce (F,E,D)

(£5.00 supplement)

Pan-fried fillet of seabass served with warm potato salad and smoked salmon sauce (F,D)

Salmon Teriyaki served with roasted root vegetables, mashed potato, beetroot coulis and French beans

(F)

Ravioli ricotta & spinach served with spinach sauce and goat cheese (E,G,D,V)

Side dishes

Mixed vegetables / creamy spinach / chips / sauteed potatoes **£4.00**