



## TASTING MENU

**(Tuesday Evening to Friday Evening)**

### **Amuse-bouche**

*St James welcome.*

### **Chicken Liver Pate(D,G)**

*Chicken liver pate served with toasted sourdough, red onion chutney and balsamic glaze*

**Red Wine, Merlot, Chile.** *Soft, generous fruit flavours of ripe cherry & plum with a delicate hint of spice.*

### **Octopus(D,S)**

*Slow cooked octopus served with nduja (spicy salami) and potato salad*

**White Wine, Soave, Italy.** *Is a dry, light-bodied wine, much like Sauvignon Blanc or Pinot Gris, but it often with a smooth oily like richness that adds a little extra punch.*

### **Lamb(G,D)**

*Rump of Lamb with parmentier potatoes, ratatouille and green beans served with mint jus*

**Red Wine, Baron Philippe de Rothschild, Syrah, France.** *Very fruit driven with blackberry flavours, a deep mid palate with a nice balance between density and sweetness and a long and powerful finish with ripe tannins.*

### **Seabass(F,D)**

*Pan-fried fillet of seabass served with warm potato salad and smoked salmon sauce*

**White Wine, Pinot Grigio, Italy.** *Crisp and fruity with crunchy fruit, citrus acidity and a long, refreshing finish.*

### **Selection of cheese (Supplement £10.00)**

*Stilton, Camembert, Brie & mature Cheddar cheese*

**Cockburn's Port, Portugal.** *Port notes of blue/black fruit, tight and supple, a touch graphite and slightly inky nose.*

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

*Served with pitted cherries & Chantilly cream*

**Dessert Wine, Orange Blossom Muscat, California.** *Orange muscat*

£50.00 + 12.5% service charge per person

Added £25.00 for pairing of wine (125ml per glass) Minimum 2 people or whole table

**Please let us know before ordering if you have any allergies.**

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