



FRANCATELLI TASTING MENU

We celebrate the bounty of Britain by partnering with the finest local suppliers. Their dedication shines through in every dish designed by our Executive Chef William Drabble, echoing the culinary legacy of Charles Elmé Francatelli, from St James's Club to Queen Victoria's table. Savour seasonal flavours and champion small producers with every bite.

Chicken broth with Francatelli's dumplings and spring vegetables
Champagne Philipponat Royale Reserve Brut Rose

Red mullet, spaghetti of courgette, Bouillabaisse sauce
2023 Sauvignon Blanc, Babich, Marlborough, New Zeland

Fillet of Plaice broccoli puree, lobster sauce
Chardonnay Tormaresca, Italy 2023

St James ham glazed with Madeira, foie gras sauce, spring vegetables
2021 Malbec, Pulenta Estate, Mendoza Argentina

Pineapple Chesterfird, Francatelli Gauffres

Filbert tart, amaretto glaze and ice cream
Graham's white port, Blend N5

Tasting menu 6 courses £65

Wine Pairing £49 (100ml, 5 glasses)

Homemade Sourdough bread with salted Bungay butter £4.50