

ALL DAY DINING MENU FROM 12PM TO 10:30PM

ST JAMES CLASSICS SMALL BITES

Smoked Scottish Salmon, Sweet Pickled Shallots, Crème Fraiche (s, f, m) £16.00/£20.00 6 Porthilly oysters, lemon, shallots and red wine vinegar (mo, s), 27

Burrata with melon, Iberico ham and basil (m) £17.5

Pear, chicory and stilton salad with caramelized walnuts (m, n, s) £15/19

Cesar salad with grilled chicken (g, s, e, n, so) £13/24

STARTER/MAIN

Grilled south coast seabass, marinated pineapple, ox heart and datterino tomatoes, fresh basil pesto (f, m) £42

Tortellini of Spinach and Ricotta with Sage, Pine Nuts and Parmesan (g, e,m, n) £15.00/£26.00

St James Burger £27.00

2 x 4oz Rhug Estate Organic Aberdeen Angus Beef Burgers in a Potato Bun with white Cabbage Slow Cooked in White Wine, Pickled Gherkins, Montgomery Cheddar, Rich Madeira Jus, Served with French Fries (cl, g, c, e, f, lu, m, mo, mu, pn, se, so, s, tn)

8 Oz Rib Eye Steak *f*,54.00 (su, m, cl)

Scottish girolles, bordelaise sauce finished with bone marrow French Fries

Shepherd's pie topped with crispy lamb crumb £32 (cl, m, e, s,)

SIDES

French Fries £6.50 (m,g,s,n,pn,c,cl,e,f,mo,mu,se,so,lu,v,vg,f)

Mixed Leaf Salad, balsamic vinegairette and Croutons £6.50 (s)

French beans with sweet onions and butter £6.50 (m)

Roasted Butternut Squash, carrot and apple mash, extra virgin olive oil £6.50 (pn, n, se, f, e, so, m, cl, mu, s, g)

DESSERTS

Strawberries marinated with mint and vanilla, strawberry sorbet £10.50

Dark Chocolate mousse with preserved cherries £10.50 (m,e,g,so,n)

Selection of Ice cream and sorbet £10.50

Selection of Three British cheeses £15 (m,n,s, pn, e)

Please advise us of any allergies or dietary requirements: Gluten(g), Milk(m), Sulphites(s), Nuts(n), Peanuts(pn), Crustacean(c), Celery(cl), Eggs(e), Fish(f), Molluscs(mo), Mustard(mu), Sesame seed(se), Soya(so), Lupin(lu), Vegetarian(v), Vegan(vg)