



ALL DAY DINING MENU (SAMPLE MENU)
FROM 12PM TO 10PM

ST JAMES CLASSICS	Starter	Main
Homemade Soup of the Day	£8.50	
Burrata with Crown Prince Pumpkin and Toasted Hazelnuts	£16.50	
Smoked Salmon, Sweet Pickled Shallots, Crème Fraiche, Dill Oil	£16.00	£27.00
Caesar Salad with Griddled Breast of Chicken <small>m,g,e,mu,f,s</small>	£13.00	£24.00
Gnocchi with Tiger Prawns and Spicy Tomato Sauce <small>g,e,m,c,cl,mo,s,so</small>	£14.00	£25.00
Tortellini of Ricotta and Spinach, Sage Butter, Pine Nuts and 24 Month Aged Parmesan <small>g,e,m,n</small>	£15.00	£26.00
Risotto of Wild Mushrooms Finished with 24 Month Aged Parmesan <small>m,cl,s</small>	£19.00	£32.00
St James Beef Burger		
Rhug Estate Organic Aberdeen Angus Beef Burgers Topped with Cave Aged Montgomery Cheddar, Served in Brioche Bun with White Cabbage Slow Cooked in White Wine, Pickles, Rich Madeira Jus, French Fries		£27.00
8 Oz Rib Eye Steak.		
28 Day Aged Rhug Estate Organic Aberdeen Angus, Green Peppercorn Sauce, French Fries		£54.00
DESSERTS		
Milk Chocolate Mousse, Preserved Cherries		£9.50
Soaked Savarin Sponge with Prunes in Armagnac, Prune and Armagnac Ice Cream		£9.50
Whipped Vanilla Cheesecake with Homemade Lemon Curd and Crumble		£9.50
Selection of 3 British Cheeses with Grapes, Bread Chutney		£14.00

Gluten (g),Milk (m),Sulphite (s),Nuts (n),Vegetarian (v),Vegan (vg),Crustacean (c),Celery (cl), Eggs (e),Fish (f),Molluscs (mo),Mustard (mu),Peanuts (pn),Sesame seed (se),Soya (so),Lupin (lu)

*Please advise us of any allergies or dietary requirements
A discretionary service charge of 15% will be added to your bill.
All prices include VAT*