



HOTEL AND CLUB  
**S T . J A M E S ' S**  
LONDON

### STARTERS

- “Salad Nicoise”  
Yellow fin tuna, green beans, braised tomatoes  
and yogurt-basil ice
- Carpaccio of Scottish beef fillet with braised oxtail  
marinated asparagus and potato vinaigrette
- Ratatouille of vegetables with grilled Ciabatta  
and gazpacho shot
- Cold jellied tomato essence with bruschetta
- Portland sea scallops with coconut and chilli soup
- Pigeon breast with smoked peas,  
and polenta
- Baked langoustines with pickled peaches,  
mustard seed vinaigrette and langoustine foam

### MAIN COURSES

- Confit of halibut and baby calamari  
with citrus fruit risotto and fennel
- Fried sea bass with artichoke and green asparagus  
à la “Escabeche”
- Loin and belly of Cornish lamb à la “Grenoble”  
with goat cheese and pepperonata
- “Tournedos Rossini”  
Fillet of Scottish beef with foie gras,  
bread dumpling and mushrooms

### DESSERTS

- Sûpreme of vanilla with spicy fruits
- Different textures of dark chocolate
- Stichelton cheese with marinated apricot

**2 COURSE MENU £ 39.00**

**3 COURSE MENU £49.00**

**5 COURSE TASTING MENU  
CREATED BY HEAD CHEF PHILIPP VOGEL  
£ 59.00**

*A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.*