

# JAMES†

## APERITIF

Black Velvet

Amaretto, Drambuie, Black Bush, Honey, Egg White & Citrus

14.50

## SET MENU

Mon, Wed, Thurs 5-6pm, Fri & Sat 1-6pm

2 course 26.95 | 3 course 29.75

Asparagus, Fennel & Pea Soup (ve)

Trout, Kohlrabi Remoulade, Lovage & Wheaten

Organic Leaves, Courgette, Cas Na Tire & Nori Dressing (v) (va)

170g Onglet Steak, Roscoff Onion & Peppercorn Butter

Tempura Coley, Warm Tartar Sauce & Peas

Shallot Tart Tatin & Whipped Goats Cheese (v) (va)

*Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,  
Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage.*

*Mixed Leaf Salad with Shallot & Mustard Vinaigrette (v)(ve)*

6.45 each

Buttermilk Panna Cotta & Stewed Rhubarb

Madeleines with Caramel Sauce

Strawberry & Elderflower Pavlova

## SUNDAY ROAST SET MENU

2 Courses 28.00 | 3 Courses 32.00

Subject to Availability, A la Carte menu also available

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative, (df) Dairy Free. Please inform your server of any dietary requirements we should be aware of

A discretionary 10% service charge will automatically be added to all bills.