



JAMES^T

Private Dining

3 COURSE £30.00

STARTERS

Ham Hock Terrine, Apple & Cider Mustard

Soup of the Day

Gin Cured Salmon, Pickled Cucumber, Portavogie Prawn

◆ Pearl Barley, Broad Beans, Sorrel & Goats Curd

MAINS

Cornfed Chicken, Mushroom & Salt Baked Celeraic

Sirloin of Beef with Chips & Pepper Sauce (£7.50 supplement)

Fish of the Day, Mussels & Fennel Broth

◆ Mushrooms & Tarragon Tart, Pickled Shimeji

DESSERTS

Lemon Posset, Rhubarb & Honeycomb

Dark Chocolate Mousse, Salted Hazelnut

Selection of Ice Cream & Madeleines

Selection of Cheese, Crackers & Fruit Chutney

◆ Vegetarian

Please inform staff of any allergies or intolerances you may have and we will make every effort to accommodate these.