



FRANCATELLI TASTING MENU

We celebrate the bounty of Britain by partnering with the finest local suppliers. Their dedication shines through in every dish designed by our Executive Chef William Drabble, echoing the culinary legacy of Charles Elmé Francatelli, from St James's Club to Queen Victoria's table. Savour seasonal flavours and champion small producers with every bite.

Searched hand-dived Scottish scallops, cauliflower, golden raisins and vadouvan Les Lauriers - 7, 8, 9, 11
Viognier, Grenache Blanc

Butter roasted chicken wings on the bone with morels, wild garlic and onion puree - 1, 7
Sauvignon Blanc, Babich, Marlborough, New Zeland

Griddled fillet of bream, aubergine, tomato and basil - 1, 7
Gros Manseng, Eclipse, France

St James ham glazed with Madeira, slow-cooked carrots - 1, 7
Sangiovese, Villa Rossi

Rum baba with pineapple poached in spiced caramel and rum, coconut sorbet - V, 2, 4, 7, 13

Gambling hell milk chocolate mousse with preserved cherries - V, 4, 7, 12, 13
Château de Stony Muscat de Frontignan

Six-Course Tasting Menu £70 per person

Wine Pairing: £60 Five curated pairings (100 ml per glass)

1- Celery & Celeriac 2- Gluten 3- Crustacean 4-Eggs 5-Fish 6- Lupin 7- Dairy 8-Molluscus
9- Mustard 10- Peanuts 11- Sesame Seeds 12- Soya 13- Sulphites 14- Tree Nuts
V- Vegetarian VG- Vegan

Please advise us of any allergies or dietary requirements.