ST JACQUES

Les Entrées

Huitres de Carlingford
Carlingford oysters
3pc £12.00, 1/2dz £24, 1dz £48

Soupe à l'oignon £19.00
French onion soup

Pressé de foie gras, chutney de cerises amère £27.00
Pressed foie gras terrine, sour cherry chutney

Demi-douzaine d'escargots Bourguignons £16.00
Half a dozen of Bourguignon snails

Noix de Saint Jacques saisies, purée de chou-fleur vinaigrette a la pomme verte £26.00
Seared Cornish scallops with cauliflower purée and green apple vinaigrette

Saumon fumé d'Ecosse, crème au raifort, câpres et échalotes £18.00
Smoked salmon with horseradish cream, capers and shallots

Salade d'endives au Bleu des Causses avec ses poires en pickle et noisettes grillées £17.00
Endive salad with Bleu des Causses cheese, pickled pears and toasted hazelnuts

Os à moelle rôti, jus de bœuf et cornichon pain grillé £21.00
Roast bone marrow with beef and gherkin jus, grilled toast

Oeuf mollet, brioche aux cèpes grille, compotée d'oignons à la ventrêche, sauce bordelaise £19.00
Soft poached egg, toasted cep brioche, bacon and onion jam, Bordelaise sauce

An optional 15 % service charge will be added to the bill and Value Added Tax is included in the price.
Allergies: Please inform us immediately of any allergy with food products, our kitchen will contain traces of all allergens and therefore it is not possible to give a guarantee that allergens may not be present in the dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.
(v)-vegetarian

ST JACQUES

Les Plats

Cabillaud « Skrei », blette, beurre blanc au citron £58.00
Roast Atlantic "Skrei" cod, Swiss chard, lemon butter sauce.

Filet de lotte au fenouil braisé, coques, bacon et beurre de cerfeuil £44.00
Fillet of monkfish, braised fennel, cockles and bacon, chervil butter sauce

Spätzles aux champignons de saison, crème de marrons à la truffe (v) £25.00
New season mushroom Spätzle, chestnuts and truffle cream sauce

Tartare de bœuf, pommes frites et salade £31.00
Hand cut steak tartare, chips and mixed leaves salad

Filet de chevreuil, gratin dauphinois, purée de céleri sauce gibier £46.00
Loin of venison, dauphinoise potatoes and celeriac puree, game sauce

Rognons de veau sur lit d'épinards,
Sauce à la moutarde de Meaux et Calvados £29.00
Veal kidney with Meaux mustard and Calvados on a bed of spinach

Magret d'oie, pommes de terre sautées, choux de Bruxelles et courge rôtis £47.00
Roast goose breast, sautéed new potatoes with sprouts and roasted squash

LES GRILLADES

Servies avec pommes frites

Chateaubriand Rossini pour 2	**£125.00**
Entrecôte béarnaise	**£44.00**
Poussin: *Baby chicken*	**£26.00**

Les Accompagnements £6.50

Spinach
French fries
Green Salad
Heritage carrots
French beans
Mashed potatoes
Broccoli and almonds
Sautéed potatoes

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