



ST JACQUES

Les Entrées

Soupe de poisson, rouille, croutons et Gruyère £19.00

Fish soup with rouille, croutons and Gruyère

Soufflé au Cantal en deux cuissons, foie gras poêlé, sauce Albufera £21.00

Double baked Cantal cheese soufflé, pan fried foie gras, Albufera sauce

Demi-douzaine d'escargots Bourguignons £16.00

Half a dozen of Bourguignon snails

Noix de Saint Jacques saisies, petits pois à la Belle Ile en Mer £26.00

Seared Cornish scallops with "Belle Ile en Mer" peas

**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

Asperges vertes, œuf poché et sauce malthaise £19.00

Green asparagus, soft poached egg and malthaise sauce

**Anguille fumée, croquette de pied de porc,
mâche et vinaigrette à la noisette £26.00**

Smoked eel, pig's trotter croquette, lamb lettuce and hazelnut dressing

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



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Les Plats

Filet de bar de ligne, asperges blanches de la Loire, sauce bordelaise à la moelle £44.00

Fillet of line caught wild sea bass, white Loire valley asparagus, bordelaise sauce, bone marrow

**Filet de truite arc-en-ciel, fèves et petits pois braisés,
beurre blanc à la marjolaine £35.00**

Fillet of chalk farm stream rainbow trout, braised peas and broad beans, marjoram butter sauce

**Vol au vent aux poireaux, gnocchi au fromage de chèvre, l'ail des ours
et sauce crémée aux morilles (v) £25.00**

Vol au vent with leeks, goats' cheese gnocchi, morel cream sauce and wild garlic

Tartare de bœuf, pommes frites et salade £31.00

Hand cut steak tartare, chips and mixed leaves salad

**Côtelette d'agneau, pastilla d'épaule aux pistaches,
pomme Anna, carottes glacées et jus d'agneau £42.00**

Lamb cutlet, shoulder and pistachio pastilla, Anna potatoes, glazed carrots, lamb jus

**Foie de veau et poitrine de porc fumée accompagnés
d'un écrasé de pommes de terre et sauce à l'oignon £29.00**

Calf's liver and bacon, crushed potatoes and onion gravy

Bourguignon de joue de bœuf, ventrèche, pomme purée £38.00

Braised Ox cheek Bourguignon, ventrèche, with mashed potatoes

LES GRILLADES

Servies avec pommes frites

Côte de bœuf pour 2	£95.00
Entrecôte béarnaise	£44.00
Poussin: Baby chicken	£26.00

Les Accompagnements £6.50

Spinach

French fries

Green Salad

French beans

Mashed potatoes

Heritage carrots

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