



**ST JACQUES**

## **Les Entrées**

**Soupe de poisson, rouille, croutons et Gruyère £19.00**

*Fish soup with rouille, croutons and Gruyère*

**Salade de betteraves anciennes, faisselle de chèvre aux herbes,  
graines de courges et vinaigrette à la framboise £18.00**

*Heritage beetroot salad with herb goats' curd and raspberry dressing*

**Crabe de Cornouailles et avocat façon cocktail, sauces Marie-Rose £22.00**

*Cornish crab and avocado cocktail, Marie-Rose sauce*

**Demi-douzaine d'escargots Bourguignons £16.00**

*Half a dozen of Bourguignon snails*

**Noix de Saint Jacques saisies, purée de petits pois et œufs de saumon £26.00**

*Seared Cornish scallops with pea purée and salmon roe*

**Pressé de foie gras, chutney de cerises amère £27.00**

*Pressed foie gras terrine, sour cherry chutney*

**Filet de maquereaux saisi en escabèche, choux fleur grillé £20.00**

*Seared mackerel fillet Escabèche, charred cauliflower*

**Asperges vertes, œuf poché et sauce malthaise £19.00**

*Green asparagus, soft poached egg and Maltaise sauce*

**Saumon fumé d'Ecosse, crème au raifort,  
câpres et échalotes £18.00**

*Smoked salmon with horseradish cream, capers and shallots*

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

**Tronçon de Turbot sauvage, petit pois à la française £46.00**

*Tronçon of wild turbot, garden peas a la française*

**Filet de plie rôti, brocolis, écrasé de rattes, sauce grenobloise £31.00**

*Roast plaice fillet, charred broccoli, crushed ratte potatoes, Grenobloise sauce*

**Vol au vent aux poireaux, gnocchi au fromage de chèvre, 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*

**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*

**Côte de veau au grill, mousserons, petits pois et fèves £46.00**

*Grilled veal chop with mousserons mushrooms, peas, broad beans and mashed potatoes*

### LES GRILLADES

*Servies avec pommes frites*

<b>Côte de bœuf pour 2</b>	<b>£95.00</b>
<b>Entrecôte béarnaise</b>	<b>£44.00</b>
<b>Poussin: Baby chicken</b>	<b>£26.00</b>

### Les Accompagnements £6.50

<i>Spinach</i>	<i>French beans</i>	
<i>French fries</i>	<i>Mashed potatoes</i>	
<i>Green Salad</i>	<i>Broccoli and almonds</i>	<i>Heritage carrots</i>

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