



ST JACQUES

Les Entrées

Terrine de foie gras, brioche et chutney à la poire £25.00

Foie gras terrine with brioche and pear chutney

Demi-douzaine d'escargots Bourguignons £16.00

Half a dozen of Bourguignon snails

**Noix de Saint Jacques lutées, cèpes, julienne de légumes
et beurre blanc £25.00**

Baked scallops in shell with ceps, vegetables julienne and beurre blanc

**Saumon fumé d'Ecosse, crème au raifort,
câpres et échalotes £17.00**

Smoked salmon with horseradish cream, capers and shallots

Gratinée a l'oignon £18.00

Gratinated French onion soup

Os à moelle rôti, cresson et toast £16.00

Roasted bone marrow with watercress and toast

Soufflé au Beaufort en deux cuissons et sa salade £15.00

Double baked Beaufort cheese soufflé with gem salad

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

Queue de lotte croustillante, choucroute et pommes parisiennes £39.00

Crispy monkfish tail with choucroute and "Parisian" potato

Cassolette de poissons, herbes iodées et soupe de poissons £42.00

Fish casserole with sea herbs and fish soup

Tarte Tatin aux endives et Sainte-Maure de touraine (v) £25.00

Endive tarte Tatin with Sainte-Maure cheese

Tartare de bœuf, pommes frites et salade £30.00

Hand cut steak tartare, chips and mixed leaves salad

Filet de chevreuil rôti, purée aux échalotes et Pithiviers au foie gras £39.00

Roasted venison fillet with shallots puree and foie gras Pithiviers

Rognons de veau sur lit d'épinards,

sauce à la moutarde de Meaux et Calvados £27.00

Veal kidney with Meaux mustard and Calvados on a bed of spinach

Faisan en deux façons, purée de marrons et gâteau de pommes de terre à la sauge £35.00

Pheasant two ways with chestnut purée and sage potato cake

LES GRILLADES

Servies avec pommes frites

Côte de boeuf pour 2	£95.00
Entrecôte béarnaise	£42.00
Poussin <i>Baby chicken with wild mushroom fricassée</i>	£26.00

Les Accompagnements £6.50

Spinach

French fries

Green Salad

French beans

Mash potato

Broccoli and almonds

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