

LONDON



## Autumn in ST. JAMES'S SET MENUS

Enjoy a sophisticated dining experience in the heart of St. James's with the autumn in St. James's Set Menus by Chef Nigel Mendham.

GBR (Great British Restaurant) offers a great atmosphere, simple dishes cooked brilliantly in an extraordinary space in true British style.

2-Course Set Menu £29.50

3-Course Set Menu £35.50

### STARTERS

#### **TOMATOES FROM THE ISLE OF WIGHT**

*Heritage tomatoes dressed in basil oil, tomato sorbet, White lake pecorino pesto*

or

#### **SMOKEY AUBERGINE**

*Vegan feta, walnut, super seed crackers*

or

#### **CHILLED COURGETTE SOUP**

*Courgette spaghetti, brown crab mayonnaise, Devon white crab*

### MAINS

#### **CUMBRIAN NECK OF LAMB**

*English Garden Peas, Grelot Onions, Goats Curd*

or

#### **LINE CAUGHT POLLOCK FROM DEVON**

*Confit @54 degrees, parsley puree, Exmoor caviar, salt cured pollock fritters*

or

#### **BRITISH GRAINS FROM HODMEDOD'S IN SUFFOLK**

*Risotto, charred leeks, chestnut mushroom broth*

### DESSERTS

#### **YORKSHIRE RHUBARB**

*Ginger spiced pavlova's, rhubarb compote, rhubarb sorbet, clotted cream*

or

#### **DARK CHOCOLATE CHEESECAKE**

*Chocolate & orange biscuit, white chocolate sorbet*

or

#### **BLACKSTICKS BLUE**

For dietary requirements and food allergies, please ask one of our team members for assistance.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of food borne illness.  
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.