



## WINTER IN ST. JAMES'S SET MENU

Enjoy a sophisticated dining experience in the heart of St. James's with the winter in St. James's Set Menu 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

#### Loch Duart Salmon

*No. 3 London Dry Gin cured salmon,  
salmon pate, soured cream, pickled cucumber*

#### Roasted Onion Squash Soup

*Chestnut shavings*

#### Venison And Black Pudding Scotch Egg

*Whiskey apple sauce, parsley root*

### MAINS

#### Slow Cooked Cambrian Lamb Neck

*Roasted onion squash, toasted pumpkin seeds,  
burnt onion, goats curd*

#### Stone Bass

*Winter truffle, celery root mash, parsley*

#### Roasted Cauliflower

*Lentil dahl, curried coconut milk, cauliflower cous cous*

### DESSERTS

#### Yorkshire Rhubarb

*Pavlova, rhubarb sorbet, ginger crumble*

#### Dark Chocolate Fondant

*Hazelnut sorbet, orange clusters, salted caramel*

#### Cropwell Bishop Stilton

*Fig relish, malt bread*