



AUTUMN IN ST. JAMES'S SET MENUS

Enjoy a sophisticated dining experience in the heart of St. James's with the Spring 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 £19.50

3-Course Set Menu £24.50

3-Course Set Menu with Tea/Coffee and Water £28.50

3-Course Set Menu with ½ Bottle of House Wine and Water £35.50

STARTERS

ROASTED ONION SQUASH

London Burrata, Wholemeal & sunflower seed cracker, pear & sunflower seed dressing
or

SMOKED HAM HOCK SCOTCH EGG

Grandma's Piccalilli, Kentish apples
or

JERUSALEM ARTICHOKE SOUP

Scottish girolles 'on toast', roasted hazelnut oil

MAINS

CUMBRIAN NECK OF LAMB

Charred gem hearts, sweetbreads, broad beans, Yorkshire fettle
or

CORNISH PLAICE

Stewed leeks, Palourde clams, tarragon oil, smoked cucumber
or

BRITISH GRAINS FROM HODMEDOD'S IN SUFFOLK

Risotto, charred leeks, chestnut mushroom broth

DESSERTS

SET LIQUORICE CREAM

Liquorice infused buttermilk, blackberry sorbet, stewed bramley apples, crisp granny smith
or

DARK CHOCOLATE CHEESECAKE

Chocolate & orange biscuit, white chocolate sorbet
or

BLACKSTICKS BLUE