

# Steve James

A MODERN DINING  
EXPERIENCE

Summer 2019

## Canapes

Griddled watermelon, crispy prosciutto, marinated mozzarella and basil 


White gazpacho (v) 

Black pepper scones with cream cheese and smoked salmon

Bruschetta with guacamole, radish and black onion seeds (v)

## Starters

**Pan seared and roasted salmon**

with celeriac, radish and granny smith remoulade 

**Caprese salad**

with tomato consommé and sundried tomato bread (v)  
(GF without bread)

**Pea soup**

with horseradish oat fraiche and sage and rosemary focaccia (v)  
(GF without bread)

**Summer vegetable a la grecque puff pastry tart**

with rocket salad and watercress pesto dressing (v)

## Mains

**Panko crusted cod burger**


in a squid ink burger bun with sea buckthorn mayonnaise and rocket. Served with a white slaw and polenta crusted potato wedges and griddled lemon

**Courgette and Tomato gratin tart**

with crushed herby roasted jersey royals green beans and herby watercress sauce (v) (can be made vegan upon request)


**Garlic coriander and lemon spatchcock chicken**

with roasted tomato and summer vegetable quinoa and buckwheat tabbouleh 

 = Gluten free   (v) = Vegetarian   (v) = Vegan

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Griddled cider marinated pork belly   
with fennel, spring onion and rocket salad

## Desserts

Raspberry, elderflower and vanilla shortbread stack (v)

Cardamom panna cotta with macerated strawberries 

Black sesame ripple cheesecake

Blackberry and pistachio mousse cake

Griddled lemon thyme caramelised peaches with orange blossom cream (v) 

## Petit Fours

Pimm's jelly with cucumber and strawberry 

Chocolate cones with blueberry and vanilla ripple cream (v) 

Earl grey cakes (v)

Raspberry, lemon and white chocolate blondie (v)

## Price: Per person

3 courses £48

4 courses £54

5 courses £60

Please inform us of any dietary requirements, allergies or intolerances and  
we can adjust the menu to suit your needs

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