

Champagne & Sparkling

Laurent-Perrier La Cuvée	13.50	75.00
Valdobbiadene Prosecco Superiore D.O.C.G., Ruggeri	8.50	38.00
Bottega Rose Gold (vg)	12.00	65.00

Wines

(vg) vegan | (o) organic

	175ml	250ml	Bottle
ROSE			
Côtes de Provence, Château Gairoird Rosé, 2017 (o)	9.00	12.00	35.00
Joseph Mellot Destinée Pinot Noir Rosé (vg)	10.00	13.00	38.00
Portillo Malbec Rosé, Uco Valley, Mendoza (vg)	10.50	14.00	42.00
El Coto Rioja Rosado	9.00	11.00	32.00
Château Val Joanis Cuvée Joséphine Rosé, Lubéron (vg)	13.00	15.00	49.00
Côtes-du-Rhone Rosé Belleruche, M. Chaputier	11.00	14.00	41.00
WHITE			
Chablis Louis Moreau 2015 (vg)	11.00	13.50	40.00
La Val Orballo Albariño Rias Baixas (vg)	9.50	11.50	34.00
Kendal Jackson Chardonnay	11.00	14.50	43.00
Bischöfliche Riesling (vg)	11.00	15.00	44.00
Dourthe No.1 Sauvignon Blanc Bordeaux (vg)	12.00	15.00	33.00
RED			
Fat Bastard Pinot Noir Thierry & Guy, France	9.00	10.50	31.00
Veramonte Carmenère, Colchagua Valley (o)	9.00	11.50	33.00
Hunuc Organic Malbec (o)	11.00	13.50	45.00
Chianti Conti Serristori D.O.C.G., Italy 2015	10.00	12.00	35.00

Beers & Ciders

DRAUGHT BEERS	½ Pint	Pint
St. James' Court	3.50	7.00
Organic Lager		
St. James' Court	3.50	7.00
Organic IPA		

BOTTLED BEERS

Freedom Pilsner / Kingfisher /
Peroni / Corona / Leffe Blonde
Portobello Pale Ale / 6.00
Becks Blue - Alcohol Free / 5.00

CIDERS

Cornish Orchards (Blush/Gold/Dry)
/ 6.50

Non-Alcoholic

REAL KOMBUCHA- SMOKE HOUSE
Yunnan, China (black tea)
Rich, smokey flavour with apple
and caramel undertones / 5.00

REAL KOMBUCHA- ROYAL FLUSH
India (First Flush Darjeeling)
Notes of rhubarb, white peach and
almonds / 5.00

REAL KOMBUCHA- DRY DRAGON
Zhejiang, China (green tea)
Light and fruity with notes of
grapefruit and lemon / 5.00

Spa @ the Bar

A refreshing selection of cocktails inspired by Temple products as seen in our brand new Jiva spa. If you haven't already, why don't you drop in and speak to a member of our spa team. All cocktails are accompanied by a travel sized spa product.

The Cocktail- Vodka, vanilla syrup, basil leaves & lemon wedge topped up with ginger beer / 13.50

AAHI- A cooling and refreshing gel-balm for a quick revival & rescue

The Cocktail: Vodka, cointreau, lavender matte shaken together with chilled camomile tea / 13.50

REPOSE- Relaxing aromatherapy moisturizing cream

The Cocktail- A blend of low fat greek yogurt, honey, strawberries, papaya & orange (non-alcoholic) / 7.00

BREAKFAST SMOOTHIE- A brightening, rejuvenating facial exfoliator scrub & mask-in-one

St. James' Cocktails

COCKTAIL OF THE MONTH

Please ask your server / 14.00

BEING ON THYME

Gin Marie, lime juice, elderflower cordial, basil, thyme, rosemary and tonic / 14.50

ST. JAMES' REFRESHER

Grey Goose, Baileys, black pepper, lemon & honey / 15.00

ROYAL MOJITO

The traditional Cuban drink becomes royal with a champagne top up / 15.00

HENRY'S ROSE

Laurent-Perrier Cuvée Rosé, rose syrup, elderflower cordial / 17.00

PINK GIN

Plymouth gin, Angostura bitters, tonic water & lime / 12.50



Small Plates & Tapas

TENDERLOIN SLIDERS

Balsamic onion jam, Dijon coleslaw & fat chips / 11.00

CAJUN & PARMESAN FRIED CHICKEN

Harissa mayo / 11.00

MINI PUNJABI SAMOSA CHAAT

Onion, tomato, sweet sour yoghurt, sev & duo of chutneys (v) / 10.00

TEMPURA PRAWNS

Hot garlic sauce & crackers / 11.00

SUMMER SALAD

Parma ham, red radish, orange, goats cheese, olives, mesclun & sun-dried tomatoes / 11.00

Veg option available (v) / 10.00

CLASSIC CAESAR SALAD

Grilled chicken *or* anchovies / 11.00

Pizzas

CLASSIC MARGHERITA

Tomato, cheese & fresh basil (v) / 14.00

DUKES

Grilled chicken, wild mushrooms & blue cheese / 16.00

MIXED MEAT

Assorted salami, pork & chicken sausages / 16.00

Classic Grills

All served with baby potatoes, grilled asparagus & spinach salad

FILLET OF BEEF

Classic jus / 26.00

CORN FED CHICKEN

Supreme / 20.00

SUSSEX LAMB CHOPS

Pan jus / 25.00

PRIME RIB EYE

Pepper sauce / 24.00

SCOTTISH SALMON

Caper Beurre Blanc / 22.00

DUCK BREAST

Orange sauce / 21.00

Global Kebabs & Burgers

SHEESH KEBAB

Whole wheat pita bread, cabbage slaw, pepper hummus, Lebanese pickled cucumber cocktail, spiced mayo & arugula / 18.00

MEXICAN SPICED VEG BURGER

Guacamole, tomato salsa and jalapeño peppers (v) / 16.00

CHICKEN TIKKA MASALA

Fenugreek paratha, cucumber & cherry tomato salsa, house salad & green chutney / 18.00

BRITISH BEEF BURGER

with cheese, bacon, caramelised onion confit, house salad and skinny chips / 18.00

Sharing Platters

MEAT PLATTER

Grilled lamb cutlet, cajun spiced chicken, Scotch egg, curried mayo, potato salad and jus / 35.00

SEAFOOD PLATTER

Battered fish, prawn tempura, smoked salmon, skinny fries, salad greens & Tartar sauce / 35.00

Summer Berry Desserts

MILLE-FEUILLE

Vanilla mousseline cream, raspberry cremeux & pistachio ice cream / 11.00

SUMMER BERRY PUDDING on brioche loaf / 11.00

EARL GREY BRÛLÉE with berries / 11.00

ALPHONSO MANO with vanilla ice cream / 11.00

VERY BERRY ICE CREAM in brandy baskets / 9.00

Pimm's Cocktails

PIMM'S No.1 & LEMONADE

Pimm's, elderflower & lemonade / 8.00

PIMMLET

Tanqueray gin, Pimm's No.1, lime juice & sugar syrup / 12.00

PIMMS ROYALE

Pimm's Strawberry with a Hint of Mint, strawberries & champagne / 13.50

(v) Suitable for vegetarians

Before placing your order, please let us know if you have any food allergies or special dietary requirements
A 12.5% discretionary service charge will be added to your bill.