



ST JAMES'S

CAFÉ

Hot Snacks

Deep fried squid - 7.00

Beer-battered squid, watercress and mixed herb salad, citrus mayo

Pint of Cumberland sausage rolls - 7.00

Pork, leek and onion sausage, puff pastry, tomato ketchup, mayonnaise

Pint of spinach and ricotta rolls (V) - 7.00

Spinach, ricotta and puff pastry, tomato ketchup, mayonnaise

Sharing platters

Cold meat platter - 12.50

Parma ham, Ventricina, salami Milano, toasted focaccia, mixed olives, chutney, pickles

Cheese board (V) - 11.00

Selection of hard, goat's and blue cheeses, mango chutney, pickles, grapes, crackers

Wings & wedges - 11.00

Dozen hot wings, two bowls of spiced potato wedges, blue cheese dressing, chive crème fraîche

Mains - All served with one side salad

Barbecue pulled pork sandwich - 8.00

Summer slaw, brioche bun

Flat iron steak sandwich - 8.50

Rocket, sun-dried tomatoes, balsamic glaze, grilled focaccia

Open avocado, artichoke & tomato sandwich (VG) - 8.00

Grilled baby artichokes, avocado, sun-dried tomatoes, red chard, grilled carrots, red pepper tapenade, toasted focaccia

Grilled salmon fillet with fennel & spinach salad (GF) - 11.00

Fennel, spinach, capers and red onion salad, salsa verde

Salads

3.00 each or three for 7.50

Watermelon Greek salad (V)(GF)

Chicken Caesar salad

Heritage tomato salad (VG)(GF)

Mixed beetroot and goat's cheese salad (V)(GF)

Sides

Chips (VG)(GF) - 3.00

Spiced potato wedges (VG) - 3.00

Bread & butter (V) - 3.00

(V) = Vegetarian - (VG) = Vegan - (GF) = non gluten containing ingredients

We use artisan bread made with natural ingredients and buy British products wherever possible.

We use a wide range of ingredients in our kitchens, some of which may contain allergens.

If you have a specific allergy or dietary requirement, please let us know.

We would love to tell you what's in our food to assist you with your choice.

