ST. JAMES'S
CAFÉ



SCAN THE QR CODE TO ORDER FROM THE TABLE

Sit back, relax and we'll bring your order

Thank you for your purchase from us today. You are helping The Royal Parks charity care for over 5,000 acres of historic parkland in the heart of London.

Operated by BENUGO

THE ROYAL PARKS

BREAKFAST

Available until 11:30am

BUTTERMILK PANCAKES (v) 12
Greek yoghurt, blueberry compote, fresh blueberries and lavender honey 717 kcal

BACON AND EGG PANCAKES 14
Smoked streaky bacon, St. Ewe's free-range fried egg, Gran Levanto cheese and maple syrup 834 kcal

BANANA BREAD (v) 14
Espresso-whipped butter, caramelised banana, fresh raspberries, pecan nut and maple syrup granola, Greek yoghurt and date molasses 958 kcal

CRAB SCRAMBLED EGGS 17
Dressed Devon crab, St. Ewe's free-range scrambled eggs, charred greens, crispy chilli oil and dill 537 kcal

MUSHROOM AND EGGS ON TOAST (v) 14
Sautéed wild mushrooms and spinach, St. Ewe's free-range scrambled eggs, crème fraîche, fresh herbs, truffle oil, Gran Levanto cheese and toasted sourdough 769 kcal

ST. JAMES'S BRIOCHE BAP 14
Cumberland sausage patty, smoked streaky bacon, St. Ewe's free-range fried egg and wilted spinach in a toasted brioche bap 719 kcal

CROQUE MADAME 15
Shaved prosciutto cotto, Dijon mustard, mature Cheddar cheese sauce, St. Ewe's free-range fried egg, Gran Levanto cheese and toasted sourdough 797 kcal

GARDEN BREAKFAST (vg) 16
Baked tomato, Puy lentil and bean ragù, roasted garlic tomato, hash browns, Portobello mushrooms and tarragon, beetroot hummus, spiced smashed avocado and toasted sourdough 985 kcal

ST. JAMES'S BREAKFAST 17
Cumberland sausages, smoked streaky bacon, roasted garlic tomato, hash browns, Heinz baked beans, Portobello mushrooms and tarragon, St. Ewe's free-range fried egg and toasted sourdough with Netherend Farm butter 927 kcal

(v) vegetarian | (vg) vegan

If you have a specific allergy or dietary requirement, please ask to speak with one of our allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your choice.

Adults need around 2000 kcal a day

goodfoodtalks

For an accessible version of our menu, please download the Good Food Talks app

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint Initiative

MAINS

Available from 12pm

At the heart of our menu, the St. James's Josper oven combines the functions of both an oven and a charcoal grill.

This allows us to cook at high temperatures, sealing in flavours while smoking and grilling simultaneously. The distinctive results it produces make the Josper charcoal oven a key element, giving our dishes a unique and unmistakable identity.

DOUBLE BEEF BURGER 19
Double beef patty, crispy onions, Red Leicester cheese, tomato and chilli burger relish, truffle mayonnaise, shredded lettuce, toasted brioche bun and rosemary Maldon sea salt skin-on chips 1256 kcal

FISH AND CHIPS 21
Battered North Atlantic haddock, seaweed Maldon sea salt skin-on chips, minted peas and tartare sauce 879 kcal

PUMPKIN, WILD MUSHROOM AND SAGE TORTELLONI (vg) 16
Roasted pumpkin and fried sage, hand-folded vegan tortelloni, wilted spinach, chanterelle mushrooms, plant-based garlic and lemon zest butter and garden herbs 679 kcal

GENOVESE PORK PAPPARDELLE 21
Slow-cooked pork shoulder, onions and white wine, fresh egg pappardelle, pine kernel gremolata and fried basil 891 kcal

BRAISED BEEF AND MASH 23
Slow-cooked beef cheeks, grape mustard mashed potatoes, glacéd carrots and celeriac with Bordelaise sauce 942 kcal

CRAB, PANCETTA AND SAFFRON RISOTTO 22
Dressed Devon crab, lemon, dill and crème fraîche, crispy smoked pancetta and saffron-infused Carnaroli rice risotto 692 kcal

CHICKEN SCHNITZEL CAESAR SALAD 20
Breaded chicken, gem lettuce and wild rocket, St. Ewe's free-range soft-boiled egg and crispy onions, Calabrian anchovies, Gran Levanto cheese and avocado Caesar dressing 1008 kcal

SPICED ROASTED VEGETABLES AND HUMMUS BOWL (vg) 16
Spiced roasted cauliflower, squash, celeriac, red quinoa, green chickpeas, wild rocket, toasted seeds, garden herbs, beetroot and rosemary hummus, pomegranate dressing 760 kcal

SCANDI SALMON 18
Grilled marinated salmon, charred broccoli and carrots, roasted beetroot and potatoes, horseradish, dill crème fraîche, spinach and garden herbs 769 kcal

SIDES

Available from 12pm

SKIN-ON CHIPS (vg) 7
Rosemary Maldon sea salt 456 kcal

LOADED WAFFLE FRIES (v) 10
Mature Cheddar sauce, garden herbs, crispy onions 458 kcal

PINT OF CUMBERLAND SAUSAGE ROLLS 11
Fennel seed puff pastry 476 kcal

WINES

SPARKLING WINES

	125 ml	750 ml
BOTTEGA POETI PROSECCO BRUT DOC, Veneto, Italy (vg) Fresh apple, peach, citrus and delicate floral notes; light and balanced	9.75	42
SILVERHAND SILVER REIGN BRUT NV, Kent, England (organic) (vg) Crisp citrus, pear and green apple with a clean, easy-drinking finish	12.50	60

WHITE WINES

	175 ml	250 ml	750 ml
AMABELLI TREBBIANO, Emilia Romagna, Italy (organic) (vg) Dry, harmonious and straw-yellow; ideal with light dishes and fish	9	12	35
VINUVA PINOT GRIGIO, Veneto, Italy (organic) (vg) Bright and fresh with pear and apple aromas and balanced acidity	9.25	12.25	36
SPY VALLEY SATELLITE SAUVIGNON BLANC, New Zealand Crisp and vibrant with elderflower, citrus and passion fruit	10.25	13.50	40
GERARD BERTRAND HERITAGE PICPOUL, Occitanie, France (organic) Zesty citrus and grapefruit with refreshing stone-fruit notes	10.50	13.75	41

ROSÉ WINES

	175 ml	250 ml	750 ml
LE MÉTÉORE ROSÉ, Languedoc-Roussillon, France (organic) (vg) Dry and fresh with wild strawberry, grapefruit, white peach and light salinity	10.50	13.75	41
MINUTY M ROSÉ, Côtes de Provence, France Vibrant rosé with tangy berries, citrus zest and soft herbal hints	13.75	17.25	51

RED WINES

	175 ml	250 ml	750 ml
TREMITO NERO D'AVOLA DOC, Sicily, Italy Warm spice and cherry leading to rich, ripe dark-fruit flavours	9.25	12.25	36
VALDIVIESO PINOT NOIR, Aconcagua Valley, Chile (vg) Juicy cherry and raspberry with a smooth finish and a touch of spice	10.25	13.50	40

125 ml measures available on request

BEER AND CIDER

SAN MIGUEL half pint / pint	4 / 7.95
CAMDEN HELLS LAGER half pint / pint	4.20 / 8
CAMDEN PALE ALE half pint / pint	4.20 / 8
GUINNESS half pint / pint	4.20 / 8.25

COCKTAILS

GIN & TONIC	7.95
PIMM'S glass / jug	11 / 42
HUGO SPRITZ	9.95
APEROL SPRITZ	12