

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

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
KOPPARBERG CIDER half pint / pint Strawberry and lime	4 / 7.95

COCKTAILS

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

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



BREAKFAST

Available until 11:30am

- BUTTERMILK PANCAKES (v)** 🌿 12
English strawberries with Greek yoghurt, strawberry compote and lavender honey 724 kcal
- MISO-GLAZED AUBERGINE AND AVOCADO (vg)** 🌿 13
Roasted soya and sesame-seed aubergine with spiced smashed avocado, wilted spinach and coriander on toasted sourdough 656 kcal
- BUTTERMILK PANCAKES WITH CRISPY BACON** 14
Smoked streaky bacon with St. Ewe's free-range fried egg, Gran Levanto cheese and maple syrup 745 kcal
- SPICED BANANA BREAD WITH WALNUT GRANOLA (v)** 🌿 14
Spiced banana loaf with walnut granola, caramelised banana, fresh raspberries, Greek yoghurt and date molasses 882 kcal
- ST. JAMES'S BREAKFAST 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
- SMOKED SALMON BRIOCHE BAP** 15
Smoked Isle of Skye salmon, St. Ewe's free-range fried egg, capers, dill cream cheese, smoky cucumber and wild rocket in a toasted brioche bap 657 kcal
- CROQUE MADAME** 15
Pulled Wiltshire ham, Dijon mustard, mature Cheddar cheese sauce, Gran Levanto and a St. Ewe's free-range fried egg on toasted sourdough 667 kcal
- THE GARDEN BREAKFAST (vg)** 🌿 16
Lentil and bean ragù, roasted garlic tomato, hash browns, Portobello mushroom with tarragon, beetroot hummus and spiced smashed avocado on toasted sourdough 977 kcal
- THE ST. JAMES'S BREAKFAST** 17
Cumberland sausages, smoked streaky bacon, black pudding, roasted garlic tomato, hash browns, Heinz baked beans, Portobello mushroom with tarragon, St. Ewe's free-range fried egg and toasted sourdough with Netherend Farm butter 1101 kcal
- ADD-ONS** 2.50 each
Avocado, bacon, sausage, egg, hash browns

(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



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 Jospers 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 Jospers charcoal oven a key element, giving our dishes a unique and unmistakable identity.

- PEA AND MINT TORTELLONI (vg)** 🌿 17
Vegan hand-folded pasta filled with green pea and fresh mint, wilted spinach, petit pois, plant-based lemon zest butter and garden herbs 679 kcal
- PRAWN COCKTAIL ROLL** 18
Lemon butter-seared king prawns, Marie Rose sauce, garden herbs, smoky cucumber and paprika, celery and shredded lettuce in a brioche roll with rosemary Maldon sea salt skin-on chips 778 kcal
- DOUBLE BEEF BURGER** 19
Double beef patty, crispy onions, Red Leicester cheese, tomato and chilli relish, sriracha mayonnaise and shredded lettuce in a toasted brioche bun with rosemary Maldon sea salt skin-on chips 1122 kcal
- FISH AND CHIPS** 21
Battered North Atlantic haddock with seaweed Maldon salt skin-on chips, minted peas and tartare sauce 879 kcal
- OPEN-FLAME GRILLED PORK CHOP** 21
Berkshire bone-in pork chop, green beans, spinach, fennel and mint slaw, lovage pesto and grape wholegrain mustard 875 kcal
- CORNISH STONE BASS** 23
Lobster bisque orzo pasta, charred Romano peppers, artichoke, capers, fresh basil and balsamic extra virgin olive oil 605 kcal
- JOSPER BAVETTE STEAK RISOTTO** 23
Grilled beef steak, saffron Carnaroli risotto, salsa verde, wild rocket, grated Gran Levanto cheese and crispy smoked bacon 836 kcal

FRESH SEASONAL SALADS

Available from 12pm

- SPICED CAULIFLOWER AND QUINOA SALAD (vg)** 🌿 14
Spiced roasted cauliflower, courgette and red pepper, quinoa, green chickpeas, wild rocket, toasted seeds, garden herbs and a coconut and mango curry dip with a pomegranate dressing 650 kcal
- MELON, FETA AND PISTACHIO SALAD (v)** 🌿 16
Cantaloupe melon, cucumbers, red onions, wild rocket, Kalamata olives, Greek feta, fresh mint, lime and pistachio with extra virgin olive oil 587 kcal
- SMOKED CHICKEN AND AVOCADO SALAD** 18
Pulled smoked chicken, smashed avocado, gem lettuce, wild rocket, charred sweetcorn, Isle of Wight tomatoes, smoked streaky bacon, crispy onions and Gran Levanto with an avocado dressing 812 kcal

SIDES

Available from 12pm

- LETTUCE, ROCKET AND GRAN LEVANTO SALAD (v)** 🌿 6
House dressing 227 kcal
- NEW POTATO SALAD (vg)** 🌿 9
New potatoes, gherkins, Dijon mustard vinaigrette and dill 376 kcal
- SKIN-ON CHIPS (vg)** 🌿 7
Rosemary Maldon sea salt 456 kcal
- LOADED WAFFLE FRIES (v)** 🌿 10
Waffle fries with mature Cheddar cheese sauce, garden herbs and crispy onions 600 kcal