



Welcome to Restaurant James Sommerin, our emphasise is to create a relaxed dining experience for you.

We only use the finest ingredients, locally sourced where possible, to create our menus.

Louise, myself and our team hope you have an enjoyable experience with us.

Enjoy good food, good wine and good company.

Please note- whilst we do all we can to accommodate guests with food intolerance and allergies we are unable to guarantee that all dishes are completely allergen free. Please make allergies known when placing your order.



Market Menu

(Main course and dessert with a Bellini £29.95)

Main

Slow Cooked Rump of Lamb

Confit shallots, Savoy cabbage, Bourdelaise sauce

Open Lasagne of Crab

Samphire, fennel, butternut squash

Dessert

Cherry Soufflé

Marzipan ice cream

Dark Chocolate

Raisin, peanut, caramel

Surprise Tasting Menu

The true way to enjoy something special. Leave your dining experience in James' hands. A bespoke menu created for each and every table. Put the kitchen to the test and if there is anything you'd like to try in your menu, please just ask.

Six Course Tasting Menu £60
with matching wines £100

Nine Course Tasting Menu £80
with matching wines £140



A La Carte Menu

Starters

Beetroot

Roasted beetroot, pine nut, goats cheese, pickle £8.00

Pea "GBM"

Parmesan, sage, Serrano ham £9.00

Belly Pork

Slow cooked, peanut, soy sauce £9.00

Winter Vegetables

Roast salad, tarragon, burnt onion, £7.50

Scallops

Jerusalem artichoke, mushroom, fennel seed £12.00

Cauliflower

Risotto, truffle, thyme, chanterelle £7.50

Mains

Cod

Local cod, squid ink, samphire, potato £20.00

Gressingham Duck

Confit leg with salt baked swede, dates, spices £25.00

Partridge

Roast crown, bread, onion, salsify, wild mushroom £23.00

Wild Sea Bass

Butternut squash, fennel, spiced butter £22.00

32 Day-Aged Sirloin

Oxtail, parsnip, red wine jus £28.00

Celeriac

Truffle, mushroom, crosnes, £17.00



Desserts

Tiramisu

Almond, coffee, mascarpone

£9.00

Treacle

Raspberry, rosemary, olive oil

£8.00

Kalamansi

Black sesame, orange blossom

£9.00

Apple

Tarte Tatin flavours

£8.00

Cherry

Marzipan, vanilla

£8.00

Artisan British Cheeses

Home made biscuits and preserves

£12.00

Tea/Coffee Selection with Petit Fours

Tea

Traditional English Breakfast
classic black tea

Assam
black tea with a malty flavour

Earl Grey
black tea with flavours of bergamont

Pu-erh
fermented chinese dark tea

Karma
refreshing blend of herbs and spices

Green
traditional Chinese green tea

Jasmine
green tea with jasmine blossom

Chamomile
chamomile flowers, caffeine-free

Rooibos
sweet, caffeine-free

Mint
fresh mint leaves

Coffee

Americano
traditional black coffee

Cafè Latte
espresso, steamed milk

Cappuccino
espresso, hot milk, steamed milk foam

Espresso
coffee, small amount hot water

Decaffinated
caffeine-free

Four Pounds Ninety Five

Brandy 25ml

Remy V Sop - 14.00
Hennessy Fine – 5.25
Hennessy X.O – 16.50
Hine Antique X.O – 18.50

Armagnac 25ml

Calvados – 4.00
Baron – 10.00
Baron De S