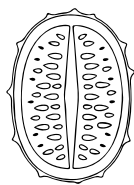


A LA CARTE MENU



OUR STORY

Jul's brings a modern Greek - Asian approach to St James's, offering a confident, contemporary expression of the region's cooking and way of life. Rooted in traditional recipes from across Greece and shaped by a commitment to clarity, seasonality and balance, the restaurant blends these foundations with Japanese techniques, drawing on a range of culinary traditions and a focus on fresh, locally sourced ingredients. Our "no limit cuisine" philosophy allows us to move beyond traditional Mediterranean boundaries, bringing together different flavours and techniques to create dishes that feel both rooted and soul-warming.

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Oregano	4
Warm Spiced Kalamata Olives	6
Tarama / Cod Roe / Dill oil	9
Tirokafteri / Spicy Feta Cheese Spread	8
Smoked Aubergine Mousse	7
Slow-Cooked Lamb / Flatbread / Pickled Onions / Sumac Yoghurt / Mizithra Cheese	13
Spanakopita / Flatbread / Spinach / Feta / Leek / Dill	11
Lobster / Flatbread / Lobster Mayo / Tarragon / Herb Salad	17

APPETISERS

Bluefin Tuna Tartare / Orange Ponzu / Raspberry & Beetroot Sorbet	29
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle	28
Otoro Bluefin Tuna Tataki / Fish Broth / Pickled Peach / Cucumber-Jalapeño Granita	32
Grilled Calamari / XO Beurre Blanc / Guanciale Crumble / Squid Ink	26
Grilled Octopus / Pastitsada Sauce / Leek / Fava Aioli	34
Ash Baked Beetroot / Smoked Eel / Radicchio / Smoked Butter Sauce	16
Greek Salad / Tomato / Cucumber / Feta / Capers / Kalamata Olives / Carob Rusk	23
Wagyu Souvlaki (8-9 Mbs) / Pita Bread / Tzatziki / Smoked Aubergine	42

SIGNATURE MAINS

Lobster Risotto / Butternut Squash / Truffle / Espresso Butter	49
Spicy King Crab Tagliolini / Mint Harissa / Pineapple Chutney (2 ppl)	110
Fish of the day / Wild Greens / Kale / Chilli / Kefir Sauce	44
Giouvetsi / Red Prawns / Orzo Pasta / Chilli / Kumquat	42
Hake / Kakavia Sauce / Ricotta Gnocchi / Devilled Mussels	38
Catch of the day / Yuzu-Honey Butter	MP
Wagyu / Fregola / Dashi / Lemongrass	46
Corn-Fed Chicken / Pea & Mint Velouté / Lime Yoghurt / Unagi Glaze (2 ppl)	54
Roasted Lamb / Baby Lettuce / Salsify Purée / Sauce Fricassée	34
Australian Wagyu / Golden Beetroot / Radish / Asparagus / Enoki Mushrooms / Madeira Jus / Pickled Walnuts	56
Iberico Pork / Paccheri / Parmesan Foam / Nutmeg	28

CAVIAR SELECTION

Hedone Golden Oscietra 90/30g	N25 Baerii Hybrid Reserve 80/30g	Umai Modern 20/10g
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PREMIUM CUTS

A5 Wagyu Rib-Eye 43/100g	A5 Wagyu Striploin 53/100g	Wagyu Rib-Eye Cap 28/100g	British Wagyu Rib-Eye 150/400g
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SIDES

Roasted Potato Purée / Grated Truffle	15
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola	13
Potato Terrine / Parmesan Custard	9
Bitter Leaf Salad / Yuzu Vinaigrette	7

Please inform a member of the team before ordering if you have any food allergies, intolerances, dietary requirements, or if you would like to enquire about our halal options. All prices include VAT. A discretionary service charge of 13.5% will be added to your bill. All gratuities are distributed fairly amongst the team.