JUL'S

FESTIVE SET MENU

Monday - Friday 12 - 3pm

£29 for 2 Courses | **£39** for 3 Courses

SMALL PLATES

Ricotta Gnocchi / Goat Cheese / Confit Garlic / Saffron
Greek Salad / Tomato / Cucumber / Feta / Capers / Kalamata Olives / Carob Rusk
Ash-Baked Beetroot / Eel / Radicchio / Smoked Butter Sauce

SIGNATURE MAINS

Corn-Fed Chicken / Pea & Mint Velouté / Lime Yoghurt / Unagi Glaze
Sea Bass / Seaweed / Kale / Kefir Sauce
Slow Cooked Iberico Pork / Paccheri / Parmesan Foam / Nutmeg
Grilled Cabbage / Shio Koji / Truffle / Almond Gel / Vegan Cashew Miso Sauce

DESSERTS

Sticky Toffee Karidopita / Greek Oregano Ice Cream / Caramelised Pecans

PRE-THEATRE MENU

Monday - Saturday 5.30pm - 7pm

£49 for 3 Courses | £59 for 4 Courses

ALL IN SOCIAL

Grilled Pita and Lagana Bread / Sea Salt / Oregano
Tarama / Bottarga / Carob Rusk OR Smoked Aubergine Spread

STARTERS

Greek Salad / Tomato / Cucumber / Feta / Capers / Kalamata Olives / Carob Rusk
Slow-Cooked Lamb / Flatbread / Pickled Onions / Sumac Yoghurt / Mizithra
Ash-Baked Beetroot / Eel / Radicchio / Smoked Butter Sauce

SIGNATURE MAINS

Slow Cooked Lamb / Fricassée / Avgolemono / Kimchi sesame / Jus
Hake / Kakavia Sauce / Ricotta Gnocchi
Wild Mushrooms Risotto / Parmesan Foam

DESSERTS

Carob Cake / Spiced Chocolate Mousse / Black Topinambur Ice Cream

FESTIVE 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

Bread Basket / Grilled Pita / Potato Bread	5
Warm Spiced Kalamata Olives	6
Trilogie / All spread	21
Tarama / Bottarga / Carob Rusk	9
Smoked Aubergine Spread	7
Tirokafteri / Spicy Feta Spread	8
Spanakopita Flatbread / Spinach / Feta / Leek / Dill	11
Lobster Flatbread / Red Prawns Emulsion / Tarragon Butter / Herb Salad / Lime	17

STARTERS

Westholme Wagyu Beef Tartare / Marrow Milk Bread / Umai Modern Caviar / Truffle	35
Bluefin Tuna Tartare / Orange Ponzu / Raspberry & Beetroot Sorbet	29
Greek Salad / Winter Tomato / Feta / Kalamata Olives / Carob / Caper	26
Ash Baked Beetroot / Eel / Radicchio / Smoked Butter Sauce	16
Wagyu Souvlaki / Pita Bread / Tzatziki / Smoked Aubergine	42
Grilled Calamari / XO Beurre Blanc / Guanciale Crumble / Squid Ink	26

SIGNATURE MAINS

Lobster Risotto / Butternut Squash / Truffle / Espresso Butter	49
Short Ribs Giouvetsi / Orzo Pasta / Bukovo / Mizithra	49
Catch of Day / Yuzu-Honey Butter (2 ppl)	MP
Spicy King Crab Tagliolini / Mint Harissa / Pineapple-Mango Chutney (2 ppl)	110
Wild Mushroom Risotto / BBQ Chestnut / Truffle / Pickled Walnuts	39
Hake / Kakavia Sauce / Ricotta Gnocchi / Devilled Mussels	38
Australian Wagyu / Fregola / Truffle Dashi / Lemongrass	46
Duck / Roasted Rice / Chanterelle Mushrooms / Beetroot / Smoked Jus (2 ppl / 45min)	80
Slow Cooked Lamb / Fricassée / Avgolemono / Kimchi Sesame / Jus	34
Australian Wagyu / Golden Beetroot / Radish / Asparagus / Enoki Mushrooms / Madeira Jus / Pickled Walnuts	56

CAVIAR SELECTION

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

PREMIUM CUTS

A5 Wagyu Ribeye 43*/100g*	A5 Wagyu Striploin 53*/100g*	Wagyu Ribeye Cap 28*/100g*

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.