



Seven Park Place By William Drabble Menu

<https://menuweb.menu>

7-8 Park Pl, St James's SW1A 1LS, London, United Kingdom

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<https://www.stjameshotelandclub.com/en>



The menu of Seven Park Place By William Drabble from London comprises about **101** different dishes and drinks. On average you pay about £20 for a dish / drink. Seven Park Place is a hidden gem in Mayfair, London's top dining destination. Enjoy exquisite fine dining in our renowned establishment where opulence and culinary artistry come together to create an unforgettable experience. Our award-winning chef, William Drabble, expertly crafts French cuisine with the finest British ingredients, ensuring harmonious flavors in every dish. From productive business lunches to delightful catch-ups with friends, intimate romantic dinners, or memorable special occasions, Seven Park Place caters to your desires. Indulge in our seasonal menus, carefully curated to please even the most discerning palates. Our specially chosen wine pairings complement the dishes, taking your dining experience to new heights. Reserve your table today for a gourmet adventure at St James's, where extraordinary cuisine and the allure of Mayfair come together in one of London's top dining spots.

Seven Park Place By William Drabble M



Non Alcoholic Drinks

WATER

Soups

GAZPACHO

Pasta

RAVIOLI

Vegetarian

PARMESAN ASPARAGUS

Chicken

PINEAPPLE CHICKEN

Appetizer

SMOKED HADDOCK VELOUTÉ, POTATO AND LEEKS

Fish

SEA BASS

Antipasti - Starters

CARPACCIO

Main Course

FILLET OF BEEF, MADEIRA AND FOIE GRAS

Mexican Dishes

CHILLI SAUCE

Aperitif

GLASS OF CHAMPAGNE

First Course

RAVIOLI OF SOUTH COAST CRAB AND SCALLOP MUSSEL, CHILI, GARLIC AND CORIANDER BROTH

Second Course

GALETTE OF SLOW COOKED PORK WITH APPLE AND VADOUVAN

Third Course

GRIDDLED SOUTH COAST SEABASS, MARINATED PINEAPPLE OX HEART AND DATTERINO TOMATOES, FRESH BASIL PESTO

Fourth Course

ROAST GROUSE WITH BLACKBERRIES PORT AND THYME AND GAME CHIPS

Port

NIEPOORT LBV

£11

Fifth Course

STRAWBERRIES MARINATED WITH STRAWBERRY SORBET

Sixth Course

BEIGNET SOUFFLÉ WITH WARM CHERRIES, ROASTED ALMOND ICE CREAM

French

FOIE GRAS

Second appetizer

SEARED SCALLOP, CELERIAC AND APPLE

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Sides

MIXED SALAD, BROCCOLI, FRENCH
FRIES, FRENCH BEANS (EACH) £6

LE BAR DES VIKINGS

SPARKLING WATER

Fish Course

FILLET OF SOLE POACHED IN
CHAMPAGNE, CAVIAR

Second dessert

CHOCOLATE HEART WITH PASSION
FRUIT

Drinks

DRINKS

GLASS OF WINE

Entrée

ROASTED QUAIL, FOIE GRAS BON BON
PICKLED CHERRIES AND ALMONDS

CONFIT EGG YOLK WITH ENGLISH
ASPARAGUS CRISPY POTATO, SHALLOT
AND TRUFFLE DRESSING

Main

BAKED FILLET OF RED MULLET
GRIDDLED OCTOPUS, SWEET PEPPER
AND TOMATO

FILLETS OF RHUG ESTATE LAMB SALT
BAKED TOKYO TURNIPS CARAMELISED
ONION, CONFIT POTATO, THYME

Hot Drinks

TEA

COFFEE

Restaurant Category

BAR

DESSERT

FRENCH

Our Wine Suggestions 100 ML

AMONTILLADO, SHERRY 30 YEARS
OLD £28

JURANÇON SYMPHONIE DE
NOVEMBRE £16

SAUTERNES, CUVÉE EMILIE £14

Dessert

SORBET

TARTE TATIN

LANCASHIRE YOGHURT MOUSSE
CITRUS FRUIT SALAD, VODKA TONIC
SORBET

CROUSTADE OF WIGMORE AND
TRUFFLE MACERATED GRAPES
PICKLED WALNUT PUREE, CELERY £5
SUPPLEMENT)

Prices

2 COURSES £35

3 COURSES £40

3 COURSES WITH DRINKS PACKAGE £65

INCLUDES WATER, GLASS OF
CHAMPAGNE, GLASS OF WINE, COFFEE
AND PETIT FOUR)

Desserts

WARM KENTISH CHERRIES, BEIGNET
SOUFFLÉ, ROASTED ALMOND ICE £9
CREAM

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FIGS MARINATED IN HONEY AND LIME, LANCASHIRE YOGHURT. ARLETTE BISCUIT	£9
STRAWBERRIES MARINATED WITH MINT AND VANILLA, STRAWBERRY SORBET	£9
CHOCOLATE TART WITH FRESH RASPBERRIES AND CRYSTALLISED PISTACHIO	£9
SELECTION OF THREE BRITISH CHEESES, MONTGOMERY CHEDDAR, BARON BIGOD STILTON SERVED WITH GRAPES, WALNUTS ONION CHUTNEY	£13

Mains

GRILLED FILLET OF WILD SOUTH COAST SEABASS, MARINATED TOMATOES, BASIL PESTO	£36
ROASTED FILLET OF JOHN DORY, MUSSELS COOKED IN CIDER, APPLES AND CHIVES	£30
ROAST GROUSE WITH BLACKBERRIES PORT AND THYME	£48
8 OZ ORGANIC RHUG ESTATE RIB EYE WITH GREEN PEPPERCORN SAUCE AND FRENCH FRIES	£46
SHEPHERD'S PIE, SLOW COOKED LAMB WITH ROOT VEGETABLES, TOPPED WITH MASHED POTATO AND CRISPY LAMB CRUMB	£33
POACHED NATIVE LOBSTER TAIL, CAULIFLOWER, LOBSTER BUTTER SAUCE	£47
TORTELLINI OF SPINACH AND RICOTTA WITH SAGE, PINE NUTS AND PARMESAN	£22

Starters

SMOKED SCOTTISH SALMON, SWEET PICKLED SHALLOTS, CRÈME FRAICHE	£17
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BURRATA MARINATED DATTERINO TOMATOES, BASIL	£13
SOUTH COAST MONKFISH CARPACCIO WITH NORFOLK SAMPHIRE AND LEMON	£20
FETA WATERMELON AND MINT SALAD	£11
HAND DIVED SCOTTISH SCALLOP BAKED IN THE SHELL, GARLIC AND LEMON BUTTER, TOPPED WITH CRISPY BREAD CRUMBS (PC.	£8
CANTALOUPE MELON WITH PROSCIUTTO	£13
GRILLED TIGER PRAWNS WITH ROSE HARISSA	£19
6 PORTHILLY OYSTERS, LEMON, SHALLOTS AND RED WINE VINEGAR	£23

These Types Of Dishes Are Being Served



LOBSTER
DESSERTS
LAMB

SOUP
BREAD
LAMB CHOPS
SALAD
FISH
CHICKEN
ICE CREAM
MUSSELS

Ingredients Used



CHOCOLATE
GINGER
SYRUP

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RASPBERRY

SCALLOP

SCALLOPS

DUCK

BACON

GARLIC

BEANS

PEAS

CELERY

EGG

COCONUT

CHEESE

BUTTER

PORK MEAT

HAM

POTATOES

MACKEREL

TOMATO

SEAFOOD

BEEF

MILK

Seven Park Place By William Drabble

7-8 Park Pl, St James's SW1A
1LS, London, United Kingdom

Opening Hours:

Tuesday 18:30-20:45

Wednesday 18:30-20:45

Thursday 12:30-14:00 18:30-
20:45

Friday 00:30-14:00 18:30-20:45

Saturday 12:30-14:00 18:30-
20:45

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