



SAMPLE OFFERING

Giarraffa Olives, Yuzu Kosho **8**

Vegetable Achar, Peanut, Apple **9**

Lemon Myrtle Crusted Jicama, Poponcini Pepper Cream **9**

Puff Beef Tendons, Tomato Pancetta Kilpatrick, Oyster Mayo **11**

Arepa, Eggplant Sambal, Bergamot Labneh **10**

Yellow Date Salad, Smoked Pears, Maple Shiitake, Hazelnuts, Bitter Greens **11.5**

Hispi Slaw, Oyster Mushrooms, Macadamia, Yeast Flake Vinaigrette **11.5**

Char-Grilled Broccoli, Chinkiang Vinegar, Salted Egg Yolk **12**

Zucchini, Pumpkin Miso, Dried Persimmon, Vadouvan Spiced Oil **12**

Piatto Beans, Samphire, Cocco Bianco Hummus, Belper Knölle **12.5**

Peas, Spiced Pickled Eggplant, Soft Curd, Preserved Lemons **12.5**

Tomato and Coconut Salad, Green Strawberries, Tomato Shrub **14**

Sea Trout, Pistachio Sambal, Pink Fir Potato, Brown Shrimp **28**

Gilthead Bream, Black Curry Mole, Mandarin, White Cabbage **30**

Dry Aged Halibut, Mustard-Seed Potato, Coconut Rempah, Peanut **32**

Spiced Gloucestershire Goat, Black Barley, Kale, Smoked Labneh **28**

Crispy Pork Belly, Chilli Shrimp Jam, Red Plum Relish **30**

Beef Short-Rib Pastrami, Butterscotch Horseradish, Pistachio Pesto **3**



DESSERT

Sunny Sweet Melon Sorbet, Kaffir Lime, Mint **7**

Piura Porcelana Chocolate Sorbet, Pistachio, Tonka **9**

Rapeseed and Bay Leaf Ice Cream, Black Sesame Cookie, Miso Caramel **9**

English Strawberries, Goat Curd Cheesecake, Cornflake Pretzel Crunch **9.5**

Pineapple Brulee Tart, Tamarind Butterscotch, Cream Cheese Cubeb Pepper Ice Cream **10**

Chocolate Arepa! Beni Wild Harvest Dark Chocolate Mousse, Cherry **10**

Original Beans was founded on a passion for making fine chocolate from rare cacao varieties, a belief that they must replenish what they consume, and a desire to be at the forefront of sustainable business practices. Here at Scully we use 75% Peruvian chocolate in our chocolate sorbet and 66% wild dark chocolate in our chocolate mousse.

DESSERT WINE

100ml / 375ml Bottle

Muscat NV / Woodstock / McLaren Vale / Australia **10 /37**

Blaufränkisch 2015 / Cerne Starosvetske / Petr Koráb, / Moravia / Czech Republic (500ml) **14.5/60**

Chardonnay Trockenbeerenauslese 2015 / Ewald Gruber / Roschitz / Austria **15/55**

Eiswein vom Grünen Veltliner 2016 / Turk / Niederösterreich / Austria **17/68**

50ml

Crema di Limecello / Collingridge Adams / Cheltenham / UK **8**

White Port NV / Vieira de Sousa / Porto / Portugal **7**

10yr Tawny Red Port / Vieira de Sousa / Porto / Portugal **8**

Belsazar Rose Vermouth / Berlin / Germany NV **10**

DIGESTIF *(50ml)*

Grappa di Gewurztraminer - Marolo, Alba, Italy **9**

Grappa di Brunello - Marolo, Alba, Italy **9**

Calvados Pays D'Auge V.S.O.P - France **10.5**

Eau de Vie Poire Williams - Mette, Alsace, France **12**

Eau de Vie Vieille Mirabelle - Mette, Alsace, France **12**



THE
REGENT STREET & ST JAMES'S
**FOOD WASTE
PLEDGE**

Food waste in the UK alone could fill The Shard 11 times over every year!
We're taking action by joining the @regentstreetw1 and @stjameslondon Food Waste Pledge.

Dine with us and show your support by sharing your photos using #FoodWastePledge
#RegentStreet #StJamesLondon

We're really thrilled to be involved in a food waste reduction initiative along with 13 other
restaurants from Regent St and St James

As part of this pledge, we have committed to reduce our food waste. Together with the
other restaurants collectively achieve a 25% reduction by April 2020. It's the first of its kind, and
we're proud to be part of this pioneering project, and so excited to have our diners involved in
the journey!

Reducing food waste is a really important area of focus for us, as it has a significant impact
on our environment and on overall sustainability – we're looking forward to inspiring other
restaurants and diners alike to take action and address this important issue.

Being mindful of leftover food, we are happy to guide you through the menu to help you decide
how many dishes to order. If you need a little help feel free to ask.

Inspired by the United Nation's Sustainable Development Goal target of 50% reduction per capita
by 2030.

Magnum Wine - Why Bigger is Better...

Sure, magnums are inherently impressive, but they also keep wine younger and fresher. Since
there is less overall exposure to the effects of oxygen (through the cork), the aging process of
wine in a magnum takes around 1.5 times longer than in a .75L bottle.

While a little oxygen is good for wine, a lot of oxygen is terrible. When a wine is bottled there is
always a little bit of air at the top, called the ullage. Because the ratio of ullage to actual wine is
much smaller in a magnum than in a standard 750mL bottle, magnums oxidize slower.

So, if in doubt, go big!

Our wine list tries to focus on growers/producers who are committed to organic, biodynamic, or
sustainable practices. Whether you're looking to spend £40 or £100+ our team here at Scully
would love to help you find your new favourite bottle!

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL