



## TODAY'S 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**

Brussel Sprout Slaw, Oyster Mushrooms, Macadamia, Yeast Flake Vinaigrette **11.5**

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

Ras El Hanout Spiced Cauliflower, Smoked Almonds, Celeriac, Tahini **12**

Cornish Knotroot, Pickled Walnut, Sage, Belper Knolle **12.5**

Hot And Sour Carrots, Urid Dhal, Feta, Curry Leaf **12.5**

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

Sea Trout, Pink Fir Potato, Clams, Beer Mustard, Salted Duck Egg Relish **28**

Gilthead Bream, Black Curry Mole, Miyagawa, 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 **32**

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

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



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!

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