



T O D A Y ' S O F F E R I N G

Vegetable Achar, Peanuts, Apple 9 *Peanut/Sesame/Sulphur*

(Dehydrated, rehydrated pickled mix vegetables, spicy and sour "pickle" sauce)

Puff Beef Tendons, Tomato Pancetta Kilpatrick, Oyster Mayo 11 *Sulphur/Fish/Molluscs/Egg/Mustard*

(Tendons are brined, braised, thinly sliced, dehydrated & fried into beef crackers, oyster mayo, smoked salt & smoked tomato pancetta ragu)

Arepa, Eggplant Sambal, Bergamot Labneh 11 *Milk/Sulphur*

(A ground maize dough, originating from South America, notable with cuisine of Colombia and Venezuela. Our version is 8 days fermented corn bread)

Trombetta Zucchini, Coconut Yoghurt, Cedro Lemon Pickled, Pumpkin Seeds 12 *Sulphur/Mustard*

(Sliced raw zucchini dressed with passionfruit vinaigrette, 2 years old cedro lemon pickled, fresh mint & mexican marigold)

Baby Candy Beetroot, Cherries, Apple Miso, Pecans 12 *Nut/Soy/Milk/Sulphur*

(Roasted Cornish baby beets in fig leaf oil & Banyuls vinegar with fresh cherries, caramelised pecans coated in a spiced syrup)

Broccoli & Stems, Onion Chinkiang Vinegar, Salted Egg Yolk 12 *Sulphur/Egg/Milk/Gluten*

(Broccoli florets, Chinkiang Vinegar flavoured onion gel, salted egg yolk in burnt butter, crispy onions)

Crispy Koffmann Potatoes, Yeast & Garlic Paste, Urfa Chilli 12 *Sulphur/ Mustard*

(Layers of thinly sliced potatoes, confit in avocado, coconut, smoked rapeseed oil with a cold emulsion of roasted yeast flakes & smoked garlic)

Winter Tomatoes, Sicilian Pomegranate, Amarillo, Green Strawberry 13 *Sulphur/Nut*

(Tomatoes from Natoora, seasoned with citrus asam pepper oil & mandarin salt. For the Scully's version of Amarillo Mole we use ingredients such as kaki fruit, kiwifruit, cascabel chilli, corn, tomato and strawberries. Amarillo is a South American yellow pepper chilli, grown in all areas of Peru)

Forbidden Black Rice, Vegetable XO, Koji Glazed Baby Carrots 14 *Soya*

(Black rice is also known as 'Forbidden Rice' in Ancient China since only those belonging to the upper class could afford to eat it. These days Forbidden Rice has become the darling of gourmets and people seeking superior nutrition. XO sauce originally made of dry seafood or bacon, our version is vegetarian with an umami flavour. Shio Koji is traditional Japanese seasoning)

Dry Aged Pollock, Tomato Rasam Broth, Poha, White Sweet Potato 32 *Fish/Dairy/ Mustard*

(Scotland/Shetland Pollock. Rasam translates as 'essense', a thin South Indian broth, made with tomatoes, tamarind and various spices including caraway, cumin, and dry red chillies. Poha is rice which is flattened into flat light, dry flakes originating from the Indian subcontinent)

Dry Aged Wild Halibut, Green Tomatoes, Girolle Mushrooms, Mustard & Green Peppercorn 36

Dairy/Mustard/Sulphur

(Bonny Scotland Wild Halibut cooked on the bone. Served with green tomato salsa, Girolle mushrooms, seaweed and fermented mustard Peppercorn Coconut sauce)

Charred Spiced Chicken, Sate Lilit, Nasi Jagung, Bitter Greens 34 *Half Chicken To Share for Two Fish/Soy/Gluten*

(Corn-fed chicken marinated in Malaysian curry paste, charred with minced chicken and liver kebab, dehydrated corn risotto style & chicken floss sambal)

Beef Short-Rib Pastrami, Horseradish Butterscotch, Pistachio Pesto 35 *Mustard/Milk/Sulphur/Nut(28 day aged*
Lake District beef rib is brined for 10 days, smoked, steamed in spices, 3 days process to make Horseradish sauce with butter and Pedro Ximenez)

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

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

DESSERT

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka **9** *Sulphur/Nut*

(Dairy free chocolate sorbet, blueberry vinegar gel, with stem ginger and coco nibs)

Spiced Ginger Fudge Cake, Walnut Miso, Blue Cheese Ice Cream **12** *Nut/Egg/Dairy/Gluten/Sulphur*

(Warm ginger fudge cake, glazed with walnut miso served along 1 year old preserved quince. We use an English Shropshire & Italian Dolcelatte to make our blue cheese ice cream)

Yellow Peach Crème Brûlée Tart, Black Currant Leaf Ice Cream, Tonka Bean & Bay Leaf Oil **12**

Egg/Dairy/Gluten/Sulphur

(Classic crème brûlée, served in a filo pastry tart shell, Pandan Leaf Gel & Sunflower Seeds Crumble)

Chocolate Arepa, Dark Chocolate Espuma, Maraschino Cherry Compote **13**

Egg/Dairy/Gluten/Sulphur/Nut

(A ground maize dough, originating from South America, notable with cuisine of Colombia and Venezuela. Our version is a 14 day fermented chocolate corn bread.

66% Beni Wild Harvest & Nutella Chocolate espuma , chocolate soil & hazelnut oil)

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