



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

Oyster Mushrooms, Yeast Flake Sauce, Aleppo Pepper (2 skewers) **9** *Gluten/Soy/Sulphur/Mustard*

(Char-grilled oyster mushrooms, glazed with white soy & sake, with a cold emulsion of roasted yeast flakes)

Yuba Tart, Vegetable Achar, Bramley Apple, Peanut (2 pieces) **10** *Sulphur/Soy/Peanut/Mustard*

(Tofu skin tart shells, filled with dehydrated, rehydrated pickled mix vegetable, spicy & sour "pickle" sauce)

Veal Tartare, Beef Tendons, Oyster Mayonnaise **13** *Molluscs/Egg/Soy/Gluten/Mustard*

(Tendons are brined, braised, thinly sliced, dehydrated & fried into beef crackers with Lake District Pink veal tartare)

Arepa, Eggplant Sambal, Bergamot Labneh **13** *Milk/Sulphur/Tree Nut*

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

Crapaudine Beetroot, Golden Beetroot, Palapa, Lime **14** *Sulphur/Tree Nut*

(Roasted beetroots in fig leaf oil & Banyuls vinegar. The crapaudine beetroot is a heritage vegetable & one of the oldest of beetroot, so old, in fact that it dates back well over 1000 years. Palapa is a sweet, spicy & funky Filipino condiment)

Cucumber Carosello, Alphonso Mango, Coconut Yoghurt, Pickled Cedro Lemon **14** *Dairy/Sulphur*

(The Carosello cucumbers are from southern Italy with fresh pulp of mangoes, Nata de coco. Dittander herbs from Melilot & toasted sunflower seeds in burnt butter)

Tomato Cuore Del Vesuvio, Red & Green Strawberries Kosho, Kalamata Olive Caramel, Tomato Shrub **15**
Sulphur/Soy/Gluten

(Meaty tomato steak seasoned with 2 year old fermented green strawberries with green chillies and citrus. Tomato shrub has been fermented for 3 months in soya, cider vinegar, demerara sugar, aromatics and finish off with green chilli oil.)

Yukon Gold Potato Waffle, Avocado & Yuzu Kosho, Seasonal Tomatoes, Pumpkin Seed Miso (serves 2) **20** *Dairy/Gluten*

(An overnight pancake batter with burnt butter, buckwheat, Manitoba flour, buttermilk, yeast-raised waffles with Tomatillos, Cuore Del Versuvo, Datterino and tiger cherry tomatoes & avocado puree. Yuzu Kosho is a pasty Japanese condiment made from fresh green chillies, than fermented with salt along with zest and juice from yuzu, a tart, fragrant citrus fruit that grows in East Asia.)

Cod, Anchovy Sauce, Black Garlic, Schmaltz **36** *Fish/Dairy/Sulphur*

(Cod fillet that comes from the Barents Sea to the coast of Northern Norway is cooked on a griddle with a rich garlic & anchovy sauce, monk's beard, salty fingers, fermented Jerusalem artichoke & salted cedro lemons. Schmaltz is rendered chicken fat)

Halibut, Shio Koji Butter Sauce, Kimchi Caramel, Sea Kale **41** *Fish/Dairy/Sulphur/Egg*

(Dry aged halibut fillet that comes from the Shetland Isles is cooked on a griddle with a sweet, salty butter sauce, egg relish, pickled roses, seaweed sushi rice & puffed buckwheat)

Pork Chop, Watermelon, Sorrel, Black Olive Curry Paste **36** *Sulphur/Molluscs*

(Lake District pork chops are pan fry glazed with chicken garum with, pork crackling. 10 hours slow roasted watermelon with riesling Agridulce vinegar from Catalonia. Black olive curry paste is flavoured with liquorice, Kalamata olives, tamarind, Mulatto & Pasilla chillies, coffee, etc...)

Veal Sirloin, Friggittelli Peppers, Pickled White Asparagus, Chilli Miso Lemon Butter Sauce **40** *Sulphur/Dairy/Gluten*

(Lake District Pink Veal sirloin is char-grilled to medium, glazed with beef fat, with 6 weeks old fermented red, green, Habanero & Amarillo chilli peppers, barley miso butter sauce, chicory catalogna and lemon)

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

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

DESSERT

Lychee, Soursop Granita, Caramelised Coconut, Tapioca Pearls **13** *Tree Nuts*

(A chilled refreshing dessert, not to be shared, with pandan leaf palm sugar syrup, Nata de coco & lime. Soursop has a greenish-yellow colour, prickly skin & creamy, white flesh. Its taste it is often described as a combination of strawberry & apple, but with a little citrus mixed in)

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka **13** *Sulphur/Nut*

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

Abade De. Priscos Pudding, Caramelised Bacon, Fregola Grape Sauce **14** *Egg/Sulphur*

(A velvety and sinful pudding, incomparable taste of yolks, wrapped with notes of Porto wine. Fregola grapes which is renowned for tasting like strawberries with a splash of sherry vinegar)

Milk Sherbet, Strawberries, Camomile Gel, Elderflower Oil **15** *Dairy*

(Frozen Milk Fat sorbet with fresh, dehydrated strawberries, lemon, wood sorrel & strawberries soup)

Ceremonial Green Matcha Swiss Roll, Black Tahini Ganache, Yoghurt Shards **15** *Sesame/ Dairy/Egg/Gluten*

(A classic Swiss roll, our version is glazed with Pandan Syrup with lime mascarpone & fresh raspberries)



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 2022. 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.

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