



TODAY'S OFFERING

Yuba Tart, Vegetable Achar, Bramley Apple, Peanut (2 pieces) **12** *Peanut/Mustard/Sulphur/Soy/Tree Nuts*

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

Oyster Mushrooms, Yeast Flake Sauce, Aleppo Pepper (2 skewers) **14** *Gluten/Soy/Sulphur*

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

Veal Tartare, Beef Tendons, Oyster Mayonnaise **17** *Egg/Gluten/Mustard/Molluscs/Soy*

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

Arepa, Eggplant Sambal, Bergamot Labneh **15** *Dairy/Sulphur/Tree Nuts*

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

BBQ Tender-Stem Broccoli, Salted Egg Yolk, Onion Chinkiang Vinegar, Wasabi Pea Furikake **17** *Dairy/Egg/Gluten/Sulphur*

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

Tomato Cuore Del Vesuvio, Strawberries, Roasted Watermelon, Kalamata Olive Caramel, Tomato Shrub **18** *Gluten/Sulphur/Soy*

(Meaty tomato steak seasoned with fresh strawberries & a 10 hour slow roasted watermelon. Tomato shrub has been fermented for 3 months in soya, cider vinegar, demerara sugar, aromatics and finish off with green chilli oil & Koji crumbs)

Burrata, Yellow Peaches, Mexican Marigold, Fermented Black Bean & Shitake Vinaigrette **19** *Dairy/Gluten/Soy/Peanut/Sulphur*

(Burrata, which means 'battered' in Italian, is a fresh cheese made from mozzarella & cream. We serve with spicy, salty & sour sauce with ground peanuts. Mexican marigold has a sweet, anise flavour, from the Melilot farm, delicate first new growth, so expect particularly tender stalks & concentrate flavour)

Koffman's Blue Potato Waffle, Avocado & Yuzu Kosho, Seasonal Tomatoes, Pumpkin Seed Miso (serves 2) **22** *Dairy/Gluten*

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

Stone Bass, Assam Paste, Beef Serunding, Laksa Sauce **42** *Crustaceans/Gluten/Nuts/Tree Nuts/Sulphur*

(Mediterranean farmed Stone bass is cooked on the griddle with a spicy & fragrant chicken & coconut broth, dragon suhyo cucumber from Melilot farm in Cornwall. Beef Serunding is derived from rendang; it is the bone-dry floss version of Indonesian rendang curry)

Halibut, Shio Koji Butter Sauce, Kimchi Caramel, Sea Purslane, Samphire **48** *Dairy/Egg/Fish/Sulphur*

(Dry aged halibut fillet that comes from Scotland, Isle of Gigha, is cooked on a griddle with a sweet, salty butter sauce, egg relish, pickled watermelon rind, seaweed sushi rice & puffed buckwheat)

Chicken, Apricot Umeboshi & Hot Sauce, Corn Succotash, Cretan Myzithra **39** *Dairy/Sulphur/Celery/Mustard*

(Half size roasted Lake District herb fed chicken with Greek pasteurised sheep's & goat's milk soft cheese, purple bora king radish, rosa radish & green luobo radish from Melilot Cornish farm)

Veal Sirloin, Friggittelli & Jimmy Nardello Peppers, Chicory Catalonia, Chilli Miso Lemon Butter Sauce **46** *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 burnt butter sauce & fresh lemon)

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

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

DESSERT

Sicilian Lychee, Soursop Granita, Caramelised Coconut, Tapioca Pearls **17** *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 is often described as a combination of strawberry & apple, but with a little citrus mixed in)

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka **17** *Sulphur/Nut*

(Dairy free chocolate sorbet, plum vinegar gel, with stem ginger and coco nibs. Original Bean Piura 75% Porcelana it is a bright dark chocolate with flavours of lime, raspberry & pecan divulge the secrets of an ULTRA RARE white cacao, found along Peru's coastal desert)

Bourjasotte Noire Figs, Cherries, Sarawak Black Pepper Gel, Fig Leaf Ice Cream **18** *Dairy/Egg/Nut/Sulphur*

(Fresh Figs, dehydrated English cherries, dried red tart cherries & salted pecans are soaked with Pedro Ximenez & raspberry vinegar. Blackcurrant leaf ice cream is coated in an intense fruitiness & fresh sour notes of Ruby chocolate)

Milk Sherbet, Strawberries, Camomile Gel, Elderflower Oil **18** *Dairy*

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

Ceremonial Green Matcha Swiss Roll, Black Tahini Ganache, Yoghurt Shards **18** *Sesame/ Dairy/Egg/Gluten*

(A classic Swiss roll, our version is glazed with pandan syrup, lime mascarpone & fresh raspberries. This organic ceremonial grade Japanese matcha – NO.58 is an award winning matcha green tea, this luxury powder has a smooth & deep flavour with subtle hints of sweetness)



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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