



TODAY'S OFFERING

Twice Cooked Jerusalem Artichokes, Caramelised Yoghurt, Coffee Artichoke Glaze **12** Dairy

(Jerusalem artichoke are fermented in a rice cooker for 12-14 days to bring out the natural sugars & fried to order)

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)

BBQ Veal Tongue, Shiitake Mushrooms, Long Peppercorn Caramel **15** Crustacean/Gluten/Molluscs/Sulphur/Soy

(Lake District Veal Tongues are brined, slow cooked and bbq, glazed with lemony spiced pepper caramel and pickled shiitake mushrooms)

Puff Beef Tendons, Tomato Pancetta Kilpatrick, Oyster Mayo **17** Egg/Fish/Gluten/Mustard/Molluscs/Sulphur

(Tendons are brined, braised and set overnight to be thinly sliced then dehydrated & fried into beef crackers, season with smoked salt, served with smoked tomato pancetta ragu)

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)

Winter Greens, Pickled Quince, Piedmont Hazelnuts, Mimolette Reserve **18** Dairy/Mustard/Nuts/Sulphur

(Selection of cavolo nero, puntarelle, cime di rapa, collard greens & chicory Catalonia, dressed with a shallot honey-mustard vinaigrette. Mimolette Reserve is a very hard and dry cheese, with a distinct russet coloured interior and beautiful caramel flavour)

Burrata, Kaki, Miyagawa Mandarin, Basil Mixed Seeds Granola **19** Dairy/Sulphur/Sesame Seeds

(Burrata, which means 'battered' in Italian, is a fresh cheese made from mozzarella & cream. We serve it with fresh kaki and mandarin, wood sorrel & passion fruit vinaigrette)

Delica Pumpkin Tamale, Black Bean, Pickled Chanterelles, Lemon Miso Katsu Sauce **28** Gluten/Sulphur

(Tamale is a traditional Mesoamerican dish, made of masa or dough, which is steamed in a corn leaf or banana leaf. Our version is stuffed with cauliflower dashi, coconut oil, black bean & Delica pumpkin puree, steamed in banana leaf, served with cauliflower, romanesco, barberries & sweet & sour baby leeks)

Cod Cheeks, Wild Sea Bass, Assam Paste, Beef Serunding, Laksa Sauce **42** Crustaceans/Fish/Nuts/Tree Nuts/Sulphur

(Cornish cod cheeks & wild sea bass is cooked on the griddle with a spicy & fragrant chicken & coconut broth, Lebanese cucumber, salted kholrabi & choy sum, crispy curry leaves. 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, Brussel sprouts tops & puffed buckweat)

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

(Half size roasted French Corn-fed chicken with Greek pasteurised sheep's & goat's milk soft cheese, purple bora king radish, rosa radish & red meat radish from Melliot Cornish farm)

Urfa Chilli Beef Cheek Pastrami, Horseradish Butterscotch, Watercress Pistachio Pesto **45** Dairy/Mustard/Nuts/Sulphur/ Soy

(Lake District beef cheek are brined, smoked & slow cooked in urfa chilli pastrami spices with pink fir potatoes with pickled padron peppers. Urfa chilli is a dried Turkish chilli peppers, often described as having a smokey raisin-like taste. Horseradish is steamed, roasted & caramelised 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 **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. Fig leaf ice cream is coated in an intense fruitiness & fresh sour notes of Ruby chocolate)

Victorian Pineapple Crème Brûlée Tart, Crème Cheese Cubeb Pepper Ice Cream **18** Dairy/Egg/Gluten

(Classic Crème Brûlée, served in a filo pastry tart shell with pineapple jam. Cubeb pepper is mostly grown in Java & Sumatra. The fruits are gathered before they are ripe, and carefully dried)

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

(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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