



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)

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)

Purple Cylindra Beetroot, Pickled Cedro Lemon, Nata De Coco, Urap Sayur, Peanut & Chilli Miso **18** Gluten/Peants/ Sulphur/ Tree Nuts

(Beetroots are compressed with cherry juice & fig leaf vinegar. Urap sayur is a caramelised shredded coconut topping. Nata de coco is a chewy, translucent food produced by the fermentation of coconut water)

Winter Greens, Pickled Quince, Piedmont Hazelnuts, Mimolette Reserve **19** 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)

Crispy Yam Ring, Forbidden Black Rice, Vegetable XO Sauce **28** Sesame/Soy/Sulphur

Supplement: Winter Truffle **15**

(Yam ring is a Singaporean dish made of a deep-fried basket of mashed taro, filled with stir-fried ingredients. Forbidden black rice is nutty, delicious and rich with nutrients. XO sauce is originally made of dry seafood or bacon, our version is vegetarian with an umami flavour)

BBQ Squid, Tabouleh, Pickled Tentacles, Chilli Pumpkin Seed Miso, Squid Ink Fried Bread **40** Gluten/Molluscs/Sulphur

(Dayboat Squid is marinatd is chilli pumpkin seed miso, than BBQ-ed served with chicken schmaltz sauce)

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)

Lamb Shoulder, White Urad Dal, Ricotta Mustia, January King Cabbage **40** Dairy/Soy/Sulphur

(Lake District lamb shoulder is marinated in a spicy, smokey Mexican curry paste. Urad Dal is a bean grown in south Asia cooked in ghee, ginger & garlic. Mustia is a lightly pressed sheep ricotta, flavoured thanks to natural smoking, served with pickled jalapeno & roscoff onions)

Slades Down Duck Claypot Rice, Red Plumb Umeboshi, Daikon Kosho, Liver Sauce **45** Gluten/Sesame/Soy/Sulphur(Alcohol)

(This is a traditional dish in Southern China & South East Asia, our version is served with duck breast & leg, pork & duck liver lap cheong – Chinese sausage. Daikon kosho has an intense aroma, pleasant spiciness & saltiness)

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 **18** 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)

Fragolina Grape, Peanuts **18** Dairy/Egg/Gluten/Peanut/Sulphur

(Peanuts sponge, peanut cremeux, peanut rice tuille. Fragolina grape jelly & sorbet. Burnt milk powder)

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)

Aerated White Chocolate, Blood Orange, Rosary Goat Cheese Foam, Bergamot **18** Dairy/Egg

(Edel Weiss 37% white chocolate from Original Bean. Rosary goat cheese is a fresh, with a mousse-like texture and a natural acidity. Served with persimmon pate de fruits & passion fruit puree)



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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