



## TODAY'S OFFERING

### Twice Cooked Jerusalem Artichokes, Caramelised Yoghurt, Coffee Artichoke Glaze 14 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) 16 Gluten/Soy/Sulphur

(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 18 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 18 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 Green Asparagus, Salted Egg Yolk, Onion Chinkiang Vinegar, Wasabi Pea Furikake 19 Dairy/Egg /Gluten/Sulphur

(Seasonal Green Asparagus , Chinkiang Vinegar flavoured onion gel, salted egg yolk in burnt butter)

### Purple Beetroot, Pickled Cedro Lemon, Nata De Coco, Urap Sayur, Peanut & Chilli Miso 19 Gluten/Peanuts/ Sulphur/ Tree Nuts

(Beetroots are compressed with purple beetroot 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)

### Seasonal Tomatoes, Coconut Sambal, Green Strawberries, Tomato Shrub 19 Gluten/Soy/Sulphur/Tree Nuts

(Fresh tomatoes from Natoora, grated brown coconut with green chilli, green beans, red onions & herbs, green chilli oil, three months preserved beef heart tomato shrub in light soy & cider vinegar)

### Halibut, Calamansi Shio Koji Butter Sauce, Sambal Ikan Bilis, Pickled White Asparagus, Wild Garlic & Salty Fingers 38

Dairy/Peanuts/Shrimp/Sulphur

(Scottish farm Halibut fillet that is cooked on a griddle with a sweet, salty butter sauce, green onion oil & broad beans. Sambal Ikan Bilis is a hot, spicy sauce that is made by grinding a combination of chillies, garlic, onion, shrimp paste and ikan bilis-anchovies. Calamansi is an East Asian citrus)

( for 2 sharing)

### Crispy Yam Ring, Forbidden Black Rice, Mix Mushroom Fricassée, Vegetable XO Sauce 30 Gluten/Sulphur/Soybean

Supplement: Tuscan White 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 like antioxidants & fibre. XO sauce is originally made of dry seafood or bacon, our version is vegetarian with an umami flavour )

### BBQ Cuttlefish, Semi-dried Sweet & Sour Cherry Tomatoes, Pickled Tentacles, Squid Ink Fried Bread 42

Gluten/Molluscs/Sulphur

(Day-boat Cuttlefish is marinated in chilli pumpkin seed miso, than BBQ-ed served with crushed green peas, monks beard, samphire & schmaltz garum sauce)

### Kid Goat, White Urad Dal, Ricotta Mustia, Sweetheart Cabbage 46 Dairy/Soy/Sulphur

(Cotswold Kid Goat 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 & red onions)

### Slades Down Duck Claypot Rice, Red Plum Umeboshi, Daikon Kosho, Chestnut Mushrooms, Duck Fat Chilli Sauce 54

(Alcohol/Gluten/Peanut/Sesame/Soy/Sulphur)

(This is a traditional dish in Southern China & South East Asia, our version is served with duck breast & leg, pork & duck liver Chinese sausage. Daikon kosho has an intense aroma, pleasant spiciness & saltiness. Umeboshi are pickled, preserved, salted Japanese plums)

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)*

### **Stella Cherry Sorbet, Peanuts 18** *Dairy/Egg/Gluten/Peanut*

*(Peanuts sponge, peanut cremeux, peanut rice tuille. Stella Cherry & Beetroot Jelly, Stella Cherry sorbet. Burnt milk powder)*

### **Carrot Fudge Cake, Oats & Muscovado Pannacotta, Mix Seed Granola 18** *Dairy/Gluten/Egg/Soybeans*

*(A rich carrot cake served with a creamy toasted oats muscovado sugar infused pannacotta, Cream Cheese icing & miso carrot puree)*

### **Aerated White Chocolate, Blood Orange, Rosary Goat Cheese Foam, Lime 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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