



TODAY'S OFFERING

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 White & Green Piattono Beans, Asparagus, Salted Egg Yolk, Onion Chinkiang Vinegar, Wasabi Pea Furikake 17
Dairy/Egg/Gluten/Sulphur
(A tender, flat and stringless Italian runner beans from Sicily, Chinkiang Vinegar flavoured onion gel, salted egg yolk in burnt butter)

Carosello & Barattiere Cucumber, Alphonso Mango, Coconut Yoghurt, Pickled Cedro Lemon, Taggette 18 *Dairy/Sulphur*
(Carosello & Barattiere are a cross between a cucumber and a melon from Southern Italy, with fresh Alphonso mango pulp, Nata de Coco, passion fruit dressing & toasted sunflower seeds in butter)

Seasonal Tomatoes, Green Strawberries, Wasabi Mascarpone, Macadamia Nuts 19 *Dairy/Nuts/Sulphur*
(Fresh tomatoes from Natoora, grated wasabi & herb-filled mascarpone, pickled shallots, butter toasted macadamia spiced nuts, samphire & marigold)

Crispy Yam Ring, Forbidden Black Rice, Mix Mushroom Fricassée, Vegetable XO Sauce 30 *Gluten/Sulphur/Soybean*
Supplement: Black Summer Truffle 12
(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 XO sauce is originally made of dry seafood or bacon, our version is vegetarian with an umami flavour)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 Sea bass, Sweetcorn Succotash, Hot Sauce & Lemon Labneh, Wild Samphire, Frigatelli Peppers 40 *Dairy/Sulphur*
(Day-boat fillet of bass cooked on the robata grill, served with monk's beard. Our 1-year house made fermented hot sauce has watermelon, beetroot, galangal, chilli, coffee and Koji)

Halibut, Calamansi Shio Koji Butter Sauce, Sambal Ikan Bilis, Pickled White Asparagus, Wild Garlic & Samphire 44
Dairy/Peanuts/Shrimp/Sulphur
(Scottish farm Gigha 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)

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

Pomelo, Lime, Orange Oil & Caramelised Popcorn 12

(Pomelo sorbet & pomelo marmalade, Lime granita, caramelised popcorn with long pepper, taggette & black lime)

Carrot Fudge Cake, Oats & Muscovado Pannacotta, Mix Seed Granola 14 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, Pink Grapefruit, Rosary Goat Cheese Foam, Lime 14 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)

Ceremonial Green Matcha Swiss Roll, Black Tahini Ganache, Yoghurt Shards 16 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)

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka 16 Sulphur/Nut

(Dairy free chocolate sorbet, blueberry 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)



Food waste in the UK alone could fill The Shard 11 times over every year!

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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