



Tasting menu

Snacks

Cured Salmon, Beef Cracker, Finger Lime

Oxtail Takoyaki, Assam Paste

Yuba Tart, Salted Black Bean & Shiitake

Arepa, Eggplant Sambal, Bergamot Labneh

A ground maize dough, originating from South America, notable with cuisine of Colombia & Venezuela. Our version is 8 day fermented corn bread. Served with Chef Scully's Mum's eggplant sambal.

Purple Beetroot, Urap Sayur, Peanut & Chilli Miso

Thinly sliced beetroot is slow cooked in its own juices for 4 hours and glazed with fig leaf vinegar. Urap sayur is a caramelized spiced shredded coconut.

BBQ Dry Aged Stone Bass, Shio Koji Butter, Brown Shrimp,

Gooseberries, Zerbini Melon

Stone bass is dry-aged from between 5-7 days, barbecued on the robata grill, glazed with fish garum & schmaltz. Shio Koji is cooked grains, inoculated and dried, it has a porridge like texture with a sweet aroma.

Urfa Chilli Short Rib Pastrami, Turnip, Salted Radish Shrub

Lake District short-rib, brined, smoked and slow cooked. Urfa is a Turkish chilli pepper often described as having a smoky raisin-like taste.

Lemon Myrtle Ice, Red & Green Strawberries

Lemon Myrtle is considered the Queen of Australian native herbs, it has a fresh aroma of citrus and menthol essence.

Caramelized Coconut Sticky Rice, Jackfruit Sorbet

Chef Scully's favourite childhood street food dessert. Our version is Malaysian jackfruit that has been fermented in a rice cooked for 10 days, with slow toasted jasmine rice powder and Original Beans Zoque 88% Mexican bitter chocolate.

And from our pastry chef Adrian..

Soursop Capsule, Passion Fruit

Lemon Semolina Cake, Kalamata Olive Caramel

Yoghurt Tahini Sesame Ball

£110

Wine Flight

Famille Delouvin Meunier Perpetual, Extra Brut Champagne, France, MV

ZBO Zibibbo, Brash Higgins, South Australia, 2020

Vouvray, Les Fosses d'Hareng, Loire Valley, France, 2019

Chateau Peybonhomme les Tours Blaye Cotes de Bordeaux, Bordeaux, France, 2020

Bocca di Lupo, Castel del Monte, Tormaresca, Puglia, Italy, 2017

Madeira Verdelho, Henriques & Henriques, 15 yo, Portugal

£70

Please let your waiter know about any allergies

An optional 12.5% Service charge will be added to the bill



Vegan Tasting menu

Snacks

Cornflower, Pumpkin Seed Miso

Pea Miso Takoyaki, Wasabi Curry Leaf Oil Emulsion

Yuba Tart, Salted Black Bean & Shiitake

Arepa, Eggplant Sambal, Cedro Lemon & Coconut Labneh

A ground maize dough, originating from South America, notable with cuisine of Colombia & Venezuela. Our version is 8 day fermented corn bread. Served with Chef Scully's Mum's eggplant sambal.

Purple Beetroot, Urap Sayur, Peanut & Chilli Miso

Thinly sliced beetroot is slow cooked in its own juices for 4 hours and glazed with fig leaf vinegar. Urap sayur is a caramelized spiced shredded coconut.

Betel Leaf, Tomato Sofrito, Lime Shio Koji, Pickled Green

Peaches, Smoked Almonds

Betel leaf is widely used in India and South-East Asia where its primary use was as a wrapper for tobacco, but also used in cooking for its peppery taste.

Nasi Jagung, BBQ Maitake Mushrooms, Candied Jalapeños, Australian Black Truffle

Nasi Jagung is a traditional rice dish from Indonesia. Our version is cooked dry cracked corn, sweetcorn kernels, corn dashi, green tomato and yeast flakes.

Lemon Myrtle Ice, Red & Green Strawberries

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Caramelized Coconut Sticky Rice, Jackfruit Sorbet

Chef Scully's favourite childhood street food dessert. Our version is Malaysian Jackfruit that has been fermented in a rice cooker for 10 days, with slow-toasted jasmine rice powder and Original Beans Zoque 88% Mexican bitter chocolate.

And from our pastry chef Adrian..

Soursop Capsule, Passion Fruit

Aerated Piura Porcelana 75% Dark Chocolate, Stem Ginger

Cherry Pate De Fruit & Peanut

£90

Wine Flight

Famille Delouvin Meunier Perpetual, Extra Brut Champagne, France, MV

ZBO Zibibbo, Brash Higgins, South Australia, 2020

Vouvray, Les Fosses d'Hareng, Loire Valley, France, 2019

Els Jelpins, Catalunya, Spain, 2015

The Barrel Jumper Viognier, Western Cape, South Africa, 2020

Madeira Verdelho, Henriques & Henriques, 15 yo, Portugal

£70

Please let your waiter know of any allergies.

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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, seasoned with smoked salt, served with smoked tomato pancetta ragu)

Salmon Belly, Miso Aioli, Duck Fat Chilli Sauce 8 *Peanut/Mustard/Egg/Sulphur/Gluten/Fish/Soy/Sesame*
(Salmon belly marinated for 48 hrs in soy and fish sauce, skewered and cooked on the Robata. Glazed in a watermelon caramel and coated in sesame)

Arepa, Eggplant Sambal, Bergamot Labneh 18 *Dairy/Sulphur*
(A ground maize dough, originating from South America, notable with cuisine of Colombia and Venezuela. Our version is 8 days fermented corn bread)

BBQ Tenderstem Broccoli, Salted Egg Yolk, Onion Chinkiang Vinegar, Wasabi Pea Furikake 16 *Dairy/Egg /Gluten/Sulphur*
(Tenderstem Broccoli is a cross between Chinese Kale & Broccoli, served with Chinkiang Vinegar flavoured onion gel and salted egg yolk in burnt butter)

Carosello & Barattiere Cucumber, Alphonso Mango, Coconut Yoghurt, Pickled Cedro Lemon 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)

Potato Waffle, Sweet and Sour Carrots, Burnt Eggplant (also available gluten free and vegan) 30 *Dairy/ Sulphur/ Sesame/ Gluten/ Nuts*
(A classic waffle made with Pierre Koffmann potatoes, our version is a 24 hour fermentation with buttermilk, burnt butter and buckwheat. A spicy tangy dressing with honeycomb cherry tomatoes, pickled pomegranate seeds & Argan oil)

Soy Aged Salmon, Brambly Apple Purée, Smashed Kohlrabi Salad 36 *Mustard/Sesame/Sulphur/Gluten/Fish/Peanut*
(Salmon cured in soy sauce for 24 hours and dry-aged for 3 days, cooked on the Robata Grill. Served pink with duck fat chilli sauce and dragon shoyu, kohlrabi & bramley apple salad)

Hogget, White Urad Dal, Ricotta Mustia, Sweetheart Cabbage 46 *Dairy/Soy/Sulphur*
(Hogget is marinated in a spicy, smoky 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 jalapeño & red onions)

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, salty fingers & black lime)

Strawberry, Yoghurt Sorbet & Basil Moss 16 Dairy/Gluten/Nuts

(In this dessert we have various textures of strawberry: Strawberry foam, fresh and dehydrated strawberries, freeze dried strawberries and compressed Bramley apples incorporated in a strawberry soffrito jam)

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

(Dairy-free chocolate sorbet, blueberry vinegar gel, stem ginger and cacao nibs. Original Beans Piura 75% Porcelana 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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Spain

Mencia, Salterio, Bierzo, 2020	8	38
Planella, Darnos, Familia Joan D'Anguera, Montsant, 2020	13	66
Rioja, Pantocrator Edition Limitada, Bodegas Taron, Rioja, 2010		90
Tinto Pesquera, Reserva, Ribera Del Duero, 2018		95
Els Jelpins, Sumoll/Montonega, Catalunya, 2015		180

USA

Pinot Noir, Buena Vista, North Coast, 2018		60
Zinfandel, Ridge Geyserville, Alexander Valley, California, 2019		110
Othello Dominus Estate, Napa, California, 2014		120

Sweet and Fortified Wines

Dindarello, Maculan, Veneto, Italy, 2020, 750ml	9.5	70
Ruby Porto, Ferreira, Douro Valley, Portugal, 750ml	10	55
Weissburgunder Beerenauslese, Heiderer Mayer, Wagram, Austria, 2018, 375ml	10	42
La Fleur d'Or, Sauternes, France, 2018, 375ml	12	55
Verdelho, Henriques & Henriques, Madeira, Portugal, 15yo, 500ml	12	80

Sparkling Wines & Champagne

Della Vita Rose Prosecco, Valdobbiadene, Italy, 2021	12	55
Classic Cuvee Hindleap, Bluebell Vineyards, Brut, Sussex, England, 2011		85
Famille Delouvin Meunier Perpetual, Extra Brut, Champagne, France, MV	17	90
Bollinger Special Cuvee, Brut, Champagne, France, NV		110
R de Ruinart, Brut, Champagne, France, NV		145

Rose Wines

Chiaretto Bardolino Rosata, Gorgo Bricolo, Italy, 2021	8	40
Chateau Paradis, Vin De Provence, France, 2020	10	48

Orange Wines

Pinot Grigio Ramoro, Cantina Orsogna, Italy, 2020	9.5	45
Rkatsiteli, Tbilvino's Qvevris, Kakheti, Georgia, 2020	9	42
Esoterico, Fiano, Moscato, Riverland & Clare Valley, Australia, 2021		60
ZBO Zibibbo, Brash Higgins, South Australia, 2021		70

White Wines

Austria		
Grüner Veltliner, Strass Allram, Kamptal, 2020	10	48
England		
Chardonnay, Heppington Vineyard, Kent, 2020		52
France		
Muscadet, La Pêcherie, Jérémie Huchet, Loire Valley, 2020	8.5	38
Vouvray, Les Fosses d'Hareng, Loire Valley, 2019	9.5	47
Chateau Peybonhomme les Tours Blaye Cotes de Bordeaux, 2020		55
Sancerre, Mercy Dieu, Domaine Bailly Reverdy, Loire Valley, 2021		60
Givry Blanc, Cuvee Amelie, Domaine Besson, Burgundy, 2019	15	73
Macon-Verze, Domaines Leflaive, Macon, Burgundy, 2019		75
Chablis 1er Cru Vallon, Jean Dauvissat Pere & Fils, Burgundy, 2019		95
Puligny-Montrachet, Domaine Jean Pascal, Burgundy, 2020		110
Germany		
Weissburgunder, Andreas Bender, Mosel, 2020	10	48
Italy		
Soave, Vigneto Sengialta, Balestri Valda, Veneto, 2019		52
New Zealand		
Pinot Gris, Roaring Meg Range, Mt Difficulty, Central Otago, 2020		45
South Africa		
Sauvignon Blanc, Elgin Vintners, Elgin, 2020		43
Chardonnay, Bateleur De Wetshof Estate, Robertson, 2018		85
Spain		
Verdejo, Sobre Lias, Finca Montepedroso, Rueda, 2021	8.5	40
Chardonnay, Viña Zorzal, Navarra, 2021	8.5	40
Albariño, Zarate, Eulogio Pomares, Rias Baixas, 2021		52
USA		
HdV Chardonnay, Hyde de Villaine, Napa, 2015		170

Red Wines

Argentina		
Malbec, Sopenia Estate Reserva, Uco Valley, 2020		57
Australia		
Pinot Gris, Syrah, Little Red, Unico Zelo, South Australia, 2021		48
Pinot Noir, Devils Corner, Tasmania, 2019		70
Chile		
Carmenere, Arboleda, Aconcagua, 2019		45
Syrah, Tinta Tinto, Bodega Garage Algarrobo, Casablanca, 2019	11	56
France		
Cinsault, sans sulfite, La Voute du Verdus, Languedoc, 2021	9.5	45
Rully Rouge Chaponniere, Domaine De Belleville, Burgundy, 2018		75
Chateauneuf du Pape, Domaine Grand Tinel, Rhone Valley, 2017		79
Reserve d'Angludet, Margaux, Bordeaux, 2016		90
Fixin, La Place, Domaine Jean Tardy, Burgundy, 2016		145
Chateau Batailley, Pauillac, Bordeaux, 2015		160
Chateau d'Issan, Margaux, Bordeaux, 2016		190
Chateau Lynch Bages, Pauillac, Bordeaux, 1990		570
Italy		
Valpolicella Ripasso Classico Superiore, Roberto Gorgo, Veneto, 2019		50
Vite Colte Barbaresco Spezie, Piedmont, 2015		90
Amarone Classico, Terre di Cariano, Beretta, Valpolicella, Veneto, 2013		110
Brunello di Montalcino, Selezione, Colombini, Tuscany, 2015		160
Lebanon		
La Prieure Rouge, Chateau Ksara, Bekaa Valley, 2018		42
Portugal		
DFJ Vinhos Francos Grande Escolha Tinto, Lisboa, 2015	10.5	50
Fossil Tinto, Fossil Val de Capucha, Lisboa, 2018	12	60
South Africa		
Merlot, Elgin Vintners, Elgin, 2016		60