



T O D A Y ' S O F F E R I N G

2 Courses for £50

3 Courses for £60

SNACKS

Masala Spice Chickpeas 3.5

Spiced Corn Bread, Fig Leaf Oil 8

Puff Beef Tendons, Tomato Kilpatrick, Oyster Mayo 12

STARTERS

Arepa, Eggplant Sambal, Bergamot Labneh

Mangal Flame Badgers Beetroot, Pumpkin Seed Granola, Cashew Nut Butter

Salt Beef Terrine, Rhubarb, Salted Turnip Som Tom

MAINS

Nasi Jagung, BBQ Maitake Mushrooms, Candied Jalapeños

(Black Truffle Supplement £10)

Dry Aged Halibut, Oxtail, Morel, Soy Koji Butter

Cured Pork Belly, Black Apple, Corn

SIDES

Tender-stem Broccoli, Salted Egg, Curry Leaves 8

Potato, Yeast, Chives 12

Seurat Lettuce, Tamarind, Chilli, Mixed Seed Granola 12

PLEASE LET YOUR WAITER KNOW ABOUT ANY ALLERGIES

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL

DESSERTS

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka

Ceremonial Matcha, Lime Mascarpone, Yoghurt Shards

Strawberry, Yoghurt Sorbet, Basil Moss



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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T A S T I N G M E N U

Welcome Snacks

Arepa, Eggplant Sambal, Bergamot Labneh

A ground maize dough, fermented for 8 days. 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, glazed with fig leaf vinegar. Urap sayur is a caramelized spiced shredded coconut.

Dry Aged Halibut, Oxtail, Morel, Soy Koji Butter

Halibut is dry aged from between 7-10 days, seared on the plancha and confit in duck fat. Soy Koji Butter sauce is made from the Oxtail braising liquor.

Cured Pork, Black Apple, Corn, Smoked Jus

Pork cured for 24 hours, cooked for 48 hours, served with a fudgy black garlic & apple purée.

Florida Pink Grapefruit Sorbet, Candied Skin

A zesty sherbet flavoured with candied, dehydrated Grapefruit skins & fresh Grapefruit cubes.

Jerusalem Artichoke, Honey Comb, Crème Fraîche, Truffle

An earthy & sweet dessert that show cases black truffle.

Petit Fours

£110

Wine Flight

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

ZBO Zibibbo, Brash Higgins, South Australia, 2020

Würzer, Seifried Family Winemakers, Nelson, New Zealand, 2019

Chateau Marsyas, Bekaa Valley, Lebanon, 2016

Rufus Stone Heathcote Shiraz, Tyrrell's, New South Wales, Australia, 2019

Straw Wine, Vergelegen, Stellenbosch, South Africa, 2015

£70

Please let your waiter know about any allergies
An optional 12.5% Service charge will be added to the bill



VEGAN TASTING MENU

Welcome Snacks

Arepa, Eggplant Sambal, Cedro Lemon & Coconut Labneh

A ground maize dough, fermented for 8 days. 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, 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, 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.

Florida Pink Grapefruit Sorbet, Candied Skin

A zesty sherbet flavoured with candied, dehydrated Grapefruit skins & fresh Grapefruit cubes.

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.

Petit fours

£90

Wine Flight

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

ZBO Zibibbo, Brash Higgins, South Australia, 2020

Würzer, Seifried Family Winemakers, Nelson, New Zealand, 2019

Clos Ancestral, Familia Torres, Catalunya, Spain, 2021

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

Pedro Ximenez, El Maestro Sierra, Spain

£70

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Non-alcoholic Flight

Jamu, Turmeric, Pandan Leaf & Ginger

A recipe made using turmeric and ginger, our version of a traditional tonic from Bali

Watermelon & Pickled Pomegranate

Oscar's Sentinel watermelon are the most intensely dense flesh melons from Mantua, infused with yuzu and Japanese buckwheat flowers.

Fragolina & Yuzu

A perfect musk flavour with an enticing hint of strawberry, elevated with yuzu.

Tomato & Soy Shrub

Tomatoes have been marinated in light soy sauce, cider vinegar, Demerara sugar, garlic and ginger for 3 months

Apple, Tonka Bean & Marigold Kombucha

Tonka beans are an exotic ingredient, with a heady vanilla flavour, an oily clove aroma, perfumed magnolia & sandalwood notes

Pearl Barley Water & Coconut

A childhood favourite of Chef Scully, a refreshing barley water coconut milk and palm sugar syrup, a lighter version of bubble tea

£40