



2 Courses for £50

3 Courses for £60

## SNACKS

**Sweet & Spicy Ikan Billis, Kacang Goreng 3.5** *Gluten/Fish/Peanuts/Soya*  
**Balichang Masala Chickpeas, Green Tahini 4** *Lupin/Sesame seeds/Soya/Sulphur*  
**Spiced Corn Bread, Fig Leaf Oil 8** *Gluten/Soya*  
**Puff Beef Tendons, Tomato Kilpatrick, Oyster Mayo 12** *Gluten/Egg/Fish/Molluscs/Mustard/Sulphur*

## STARTERS

**Arepa, Eggplant Sambal, Bergamot Labneh** *Milk/Sulphur*  
*A ground maize dough, fermented for 8 days, originating from South America, notable with cuisine of Colombia and Venezuela. Served with Chef Scully's Mum's eggplant sambal.*

**Celeriac, Macadamia Nut Granola, Spiced Butter** *Milk/Mustard/Nuts/Sesame seeds/Soya*  
*Layers of thinly sliced Celeriac baked in Vadouvan Spice, Cima Di Rapa & Cavolo Nero Italian Greens, 2 years preserved Meyer Lemons, Urfa Chilli Tahini whipped tofu.*

**Raf Tomatoes, Turnip, Galangal Spiced Sofrito, Tomato Shrub** *Celery/Gluten/Soya/Sulphur*  
*Fresh winter tomatoes from Natoora, tomato sofrito spiced with Galangal and Urap Sayur, 6-month fermented tomato shrub.*

**Halibut Belly Tartare, Green Clementine, Miso Aioli, Dashi** *Gluten/Eggs/Fish/Mustard/Soya/Sulphur*  
*Diced raw Halibut dressed with green clementines, miso aioli, wasabi peas, kohlrabi pickled in tomato shrub, smoked fish bone dashi.*

## MAINS

**4 Grain Jerusalem Artichoke Congee, Salted Black Bean & Shiitake, Enoki Tempura** *Soya/Sulphur*  
*Traditional savoury porridge eaten in Asian countries. Our version contains four types of grains: Buckwheat, Jasmine Rice, Red Quinoa, Jade Pearl Rice, slow-cooked with Jerusalem artichokes dashi and salted turnips.*

**Dry Aged Halibut, Oxtail, Morel, Soy Koji Butter** *Gluten/Fish/Milk/Soya/Sulphur*  
*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.*

**BBQ Corn-Fed Chicken Leg, Turnip Cake, Cubeb Pepper Caramel** *Gluten/Soya/Sulphur*  
*French corn-fed chicken legs are cured in koji & yuzu kosho marinade. Indonesian Cubeb Pepper gives a taste of all spice berries & black pepper.*

## SIDES

**Maitake Mushroom,**  
*Yeast, Black Garlic,*  
**Salted Garlic Capers 12**  
*Sulphur*

**Pink Fur Potatoes,**  
*Burnt Butter,*  
**Pumpkin Seed and Chilli Miso,**  
**Cheese Garum 12**  
*Milk*

**Seurat Lettuce,**  
*Tamarind, Chilli,*  
**Mix Seed Granola 12**  
*Sesame Seeds*

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** Nuts/Sulphur

*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.*

### **Ginger Fudge Cake, Persimmon, Quince, Burnt White Chocolate** Gluten/Eggs/Milk/Nuts

*A rich ginger cake, poppyseed praline, quince and persimmon tartare, sliced quince and saffron gel.*

### **Caramelised Brick Pastry, Pineapple Enzyme, Raisins Ice Cream** Gluten/Eggs/Milk

*Ice cream made with raisins soaked in the pineapple enzyme overnight, 4 years preserved lemons, crystallised fennel seeds and brick pastry with smoked whisky sugar. Salty & sweet dessert.*



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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## TASTING MENU

### 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 caramelised 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.*

#### **BBQ Corn Fed Chicken Leg, Turnip Cake, Cubeb Pepper Caramel**

*French corn-fed chicken legs are cured in koji & yuzu kosho marinade. Indonesian Cubeb Pepper gives a taste of all-spice berries & black pepper.*

#### **Bergamot & Pear Sorbet, Candied Skin Marmalade**

*A zesty sherbet flavoured with candied, dehydrated Bergamot skins & fresh Nashi Pear & Black Lime.*

#### **Jerusalem Artichoke, Honey Comb, Crème Fraiche, Truffle**

*An earthy & sweet dessert that showcases black truffle.*

### Petit Fours

£120

### Wine Flight

**Henriet-Bazin Blanc de Blanc**, Extra Brut Champagne, France, MV

**ZBO Zibibbo**, Brash Higgins, South Australia, 2020

**Gewürztraminer**, Expression, Vincent Sipp, Alsace, 2017

**Chateau Marsyas**, Bekaa Valley, Lebanon, 2016

**Gamay Rouge**, Te Mata Estate Vineyard, Hawkes Bay, New Zealand 2021

**Verdelho**, Henriques & Henriques, Madeira, Portugal, 15yo

£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, 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 caramelised spiced shredded coconut.

#### **Raf Tomatoes, Turnip, Galangal Spiced Sofrito, Tomato Shrub**

We ferment our tomato shrub for 6 months with the tomatoes collected from the excess of summer.

#### **4 Grain Jerusalem Artichoke Congee, Salted Black Bean & Shiitake, Enoki Tempura**

Traditional savoury porridge eaten in Asian countries. Our version contains four types of grains: Buckwheat, Jasmin Rice, Red Quinoa, Jade Pearl Rice slow cooked with Jerusalem artichokes dashi and salted turnips.

#### **Bergamot & Pear Sorbet, Candied Skin Marmalade**

A zesty sherbet flavoured with candied, dehydrated Bergamot skins & fresh Nashi Pear & Black Lime.

#### **Celeriac Sorbet, Vietnamese Coffee, Tomasu Soy Sauce.**

Tomasu Soy is the only micro brewed soy sauce in Europe, respecting centuries-old Japanese and Dutch traditions.

### Petit fours

£90

### Wine Flight

**Henriet-Bazin Blanc de Blanc**, Extra Brut Champagne, France, MV  
**ZBO Zibibbo**, Brash Higgins, South Australia, 2020

**Gewürztraminer**, Expression, Vincent Sipp, Alsace, 2017

**Clos Ancestral**, Familia Torres, Catalunya, Spain, 2021

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

**Pinot Noir Tardio**, Saurus, Patagonia, Argentina, 2021

£70

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## Non-alcoholic Flight

### Roasted Pineapple and Tagete leaf

Scully's roasted pineapple juice with aromatic freshly ground black cardamon and lemon long pepper.

### Jamu, Turmeric, Pandan Leaf & Ginger

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

### Prickly Pear & Saffron

Prickly pear is the fruit of the flowering cactus, originally coming from Greece. We add a tiny dash of saffron, to highlight the full complexity of this kombucha.

### Tomato & Soy Shrub

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

### Apple, Celery and Chrysanthemum Kombucha

Whole Chrysanthemum flowers are fermented with celery and apple juice for 10 days, creating a peppery and savoury kombucha.

### 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

Scully

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