



2 Courses for £50

3 Courses for £60

SNACKS

Balichang Masala Chickpeas, Green Tahini 5 *Lupin/Sesame seeds/Soya/Sulphur*

Spiced Corn Bread, Curry Leaf Oil 8 *Gluten*

Puff Beef Tendons, Tomato Kilpatrick, Oyster Mayo 13 *Gluten/Egg/Fish/Molluscs/Mustard/Sulphur*

STARTERS

Arepa, Eggplant Sambal, Bergamot Labneh *Dairy/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.

BBQ Asparagus, Macadamia Nut Granola, Spiced Butter *Dairy/Mustard/Nuts/Sesame seeds/Soya*

English green asparagus, slightly barbecued with spring greens and sun blushed cherry tomatoes. Topped with a whipped tahini, tofu and burnt spring onion dip.

Marinda & Datterino 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-months fermented tomato shrub.

Pig Cheeks, Green Peas, Wasabi, Miso Glaze *Dairy/Eggs/Mustard/Soya/Gluten*

Cheeks are cured in aromatic salt, marinated in dijon mustard, smoked and confit in spiced pork fat. It's then crumbed and fried to order.

MAINS

Crispy Mochi Dumplings, Green Mango, Romaine Lettuce, Szechuan Pepper *Mustard/Sulphur*

Stuffed crispy mochi dumplings with preserved turnip, mustard greens, kohlrabi, green beans and blackened Jerusalem artichoke all cooked with sweet & sour tamarind caramel.

Cod, Sea Vegetables, Buttermilk Whey Koji Butter Sauce, Sago *Sulphur/Dairy/Fish*

Shetland Cod Fillet are cooked on the plancha with spring greens, wild garlic oil, pickle green strawberries & green peaches.

BBQ Corn Fed Chicken, Turnip Cake, Cubeb Pepper Caramel *Gluten/Soy/Sulphur/Crustaceans/Celery*

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

**Salt & Pepper Brown
Shimeji Mushrooms,**
Yeast, Black Apple & Garlic 12
Sulphur

Pink Fir Potatoes,
Burnt Butter,
Black Bean & Shiitake
Vinaigrette 12
Dairy/Soy/Sulphur

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/Sulphites

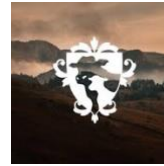
Dairy free chocolate sorbet, blueberry vinegar gel, with stem ginger and cacao nibs. Original Bean Piura 75% Porcelana it is a bright dark chocolate with flavours of lime, raspberry & pecan divulge the secrets of an ULTRA RARE white cacao, found along Peru's coastal desert.

Popping Candy Basil Pot Gluten/Eggs/Dairy/Nuts

Creamy Gianduja Cremeux served with chocolate and hazelnut soil and banana jam, mixed in a refreshing dance of Genovese basil and Lychee sorbet.

Pandan Basque Burnt Cheesecake, Adzuki Beans, Crème Fraiche Ice-Cream Gluten/Eggs/Milk

A Basque Cheesecake is rich and creamy on the inside. Our version presents soft notes of vanilla and almond with strong hints of grass and rose. Makes the perfect pair with Adzuki beans, where Vietnam meets Japan.



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 capital 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.

Raf & Datterino Tomatoes, Turnip, Galangal Spiced Sofrito, Tomato Shrub

Fresh winter tomatoes from Nattoora, tomato soffrito spiced with Galangal and Urap Sayur, 6-months fermented tomato shrub.

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.

Baby Poussin, Tsalafouti Cheese, Apricot Umeboshi

French Baby corn-fed Poussin are stuffed with chicken thigh mince, pistachios and Ras El Hanout spice with Chipotle Tabasco gel. Tsalafouti is a soft cream cheese made from goat's milk with a unique taste, produced mainly in Western Central Greece.

Pineapple & Genovese Basil Ice Lollipop

A zesty & fruity ice sherbet with a tangy exotic flavour of Pineapple and Genovese Basil.

Blood Orange & Pistachio Bon Bon

Rosary Goats Cheese Mousse, Elderflower Jam, Tamarind & Pandan Crisp.

Petit Fours

£120

Wine Flight

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

ZBO Zibibbo, Brash Higgins, South Australia, 2020

Truffle Hound, Unico Zelo, Clare Valley, Australia, 2021

Chateau Marsyas, Bekaa Valley, Lebanon, 2016

Clos Ancestral, Familia Torres, Catalunya, Spain, 2021

Dindarello, Maculan, Veneto, Italy, 2021

£70

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VEGAN TASTING MENU

Welcome Snacks

Arepa, Eggplant Sambal, Bergamot Labneh

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Raf & Datterino Tomatoes, Turnip, Galangal Spiced Sofrito, Tomato Shrub

Fresh winter tomatoes from Natoora, tomato sofrito spiced with Galangal and Urap Sayur, 6-months fermented tomato shrub.

BBQ Asparagus, Macadamia Nut Granola, Spiced Butter

English green asparagus, slightly barbecued with spring green and sun blushed cherry tomatoes. Topped with a whipped tahini, tofu and burnt spring onion dip.

Crispy Mochi Dumplings, Green Mango, Romaine Lettuce, Szechuan Pepper

Stuffed crispy mochi dumplings with preserved turnip, mustard greens, kohlrabi, green beans, blackened Jerusalem artichoke all cooked with sweet & sour tamarind caramel.

Pineapple & Genovese Basil Ice Lollipop

A zesty & fruity ice sherbet with a tangy exotic flavour of Pineapple and Genovese Basil.

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

Truffle Hound, Unic Zelo, Clare Valley, Australia, 2021

Gewürztraminer, Expression, Vincent Sipp, Alsace, 2017

Tropo Little Red, Adelaide Hills, Australia, 2021

Pinot Noir Tardío, 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.

Tomato & Soy Shrub

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

Prickly Pear & Saffron

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

Apple, Celery and Chrysanthemum Kombucha

Whole Chrysanthemum flowers are fermenting 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

S T J A M E S ' S