



2 Courses for £55

3 Courses £65

SNACKS

Spiced Corn Bread, Curry Leaf Oil 8 *Gluten*

Masala Chickpeas, Crown Prince Squash, Tahini 10 *Sesame*

Salt & Pepper Shimeji Mushrooms, Yeast Vinaigrette 12 *Sulphur*

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 in Southern America, notably in Colombian and Venezuelan cuisine. Served with Chef Scully's Mum's eggplant sambal.

Roasted Delicia Pumpkin, Sour Cherry Argodolce, Pasilla Sesame Chilli Sauce *Sulphur/Nuts/Sesame*

Delicia pumpkins are roasted with olive oil and herbs, adding a raw cauliflower, smoked almond, Radicchio Di Treviso and Annatto seed oil.

Cylindra Beetroot, Date Miso, Caramelized Yogurt, Urap Sayur *Dairy/Sulphur*

Beetroots are cooked in their own juice with Cabernet Sauvignon vinegar, Granny Smith apples, Coco de Nata, Mexican marigold and wood sorrel. In Balinese cuisine Urap Sayur is known as caramelised spiced shredded coconut.

Crispy Pork Belly, Fish Caramel, Sweet Heart Cabbage & Pomelo Slaw *Sulphur/Fish*

Twice-cooked pork belly is slow roasted then deep fried, and glazed with a rhubarb spiced fish caramel sauce.

MAINS

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

Crispy tapioca dumplings stuffed with preserved turnip, mustard greens, kohlrabi, green beans, and blackened Jerusalem artichoke all cooked with sweet & sour tamarind caramel.

Gurnard, Cuttlefish, Siyez, Verjuice and Schmaltz *Sulphur/Dairy/Fish/Gluten*

Steamed Cornish gurnard fillet with ginger, spring onion, fish garum, rapeseed oil and Tuscan kale, finished with pickled green tomatoes & kumquat

BBQ Onglet, Jerusalem Artichokes, Broccoli & Spring Onions, Taleggio *Dairy/Sulphur*

Served with burnt garlic butter, wasabi rocket, salty Taleggio & Urfa chilli. Also known as hanger steak, onglet is a full-flavoured cut of beef.

Duck Breast, Piedmont Hazelnut Beer Butter, Oyster Mushroom *Sulphur/Nuts/Soya*

Served with white soy glaze, red quinoa, goma kombu and crispy leeks.

SIDES

**Heirloom &
Honeycomb Tomatoes**

*Basil Savoury Granola,
Tomato Shrub & Chilli Oil 12
Gluten/Mustard*

Twice Cooked Jerusalem Artichokes

*with Taleggio Cheese Sauce
& Crispy Onions 10
Dairy*

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

A DISCRETIONARY 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 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.

Popping Candy Basil Pot Gluten/Eggs/Dairy/Nuts

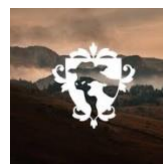
Creamy Gianduja Cremeux served with chocolate and hazelnut soil and banana jam mixed in a refreshing dance of Genovese basil and Lychee sorbet

Sugar Toasted Milk Bread, Pink Peppercorn Macaron, Cream Anglaise and Fragolina Foam and Veil Gluten/Dairy/Egg/Nuts

Legend has it that the milk bread has been invented by British baker Robert Clarke, who opened Yokohama Bakery in Japan back in 1862. Chef Adrian added some twists to it like agrodolce sultanas, Pink peppercorn Cream Anglaise and Pedro Ximenez fragolina veil.

Ceremonial Grande Matcha Namelaka, Joconde Sponge, Burned Corn Husk Gel & Malt Ice Cream Dairy/Egg/Gluten/Nuts

Namelaka means smooth or creamy in Japanese which describe perfectly the texture of the Matcha who seats on top of the Joconde sponge. With a fluffy texture, our cake is made with toasted rice pudding and rice Amazake. All is finished with a sour touch from the lime gel and raspberry candy.



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.

Black French Figs, Tsalafoui Cheese, Caramelized Pecans, Lemon Basil

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

Scallops, Shiso Leaf, Five Spice Pork Belly, Shrimp, Chilli Jam

Steamed Brixham scallops wrapped in shiso leaf with Bramley apple-yuzu purée, star fruit and Red Moon radish.

Duck, Burnt Bread, Mulato Chilli & Sour Fruit Miso, Pickled Comice Pears

Twice cooked: confit & tempura duck leg in aromatic spices with lemon curd and gherkin powder.

Cucumber, Fennel Sherbet, Apple & Coconut Ice Lollipop

A refreshing burst of cucumber paired with punchy Granny Smith apple sorbet, maple syrup & coconut yogurt.

Caramelized White Chocolate, Pink Peppercorn & Grapefruit

Bitter, sour and peppery flavours complement the sweet impressions of banana milk and cocoa butter of Yuna Edel Weiss chocolate. This special 37% white chocolate is additive, lecithin and vanilla flavouring free.

Petit Fours

£125

Wine Flight

Henriet-Bazin Blanc de Blanc, Brut Champagne France NV

ZBO Zibibbo, Brash Higgins, South Australia, 2020

A Minima Blanc, Domaine Trapet, Alsace, France, 2022

Thanisch, Riesling Kabinett Weingut, Mosel, Germany, 2021

Ruby Porto, Ferreira, Douro, Portugal, NV

Ariyanas, Bodegas Bentomiz, Malaga, Spain, 2021

£75

Please inform your waiter of any allergies.

A discretionary service charge of 12.5% will be added to the bill



VEGAN TASTING MENU

Welcome Snacks

Arepa, Eggplant Sambal, Preserved Lemon Coconut Yogurt

A ground maize dough, fermented for 8 days. Served with Chef Scully's Mum's eggplant sambal.

Cylindra Beetroot, Date Miso, Lemon Coconut Yogurt, Urap Sayur

In Balinese cuisine Urap Sayur is known as caramelised spiced shredded coconut.

Delica Pumpkin, Sour Cherry Agrodolce, Pasilla Sesame Chilli Sauce

Pumpkins are roasted with oil & herbs, adding a raw cauliflower, smoked almond, radicchio Di Trevino and Annatto seed oil.

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

Stuffed Tapioca Dumplings with preserved turnip, mustard greens, kohlrabi and green beans, blacken artichoke All cooked with sweet & sour tamarind caramel.

Cucumber, Fennel Sherbet, Apple & Coconut Ice Lollipop

A refreshing burst of cucumber paired with punchy Granny Smith apple sorbet, maple syrup & coconut yogurt.

Strawberry, Seaweed Tartare & Tomasu Soy Sauce

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

Petit fours

£95

Wine Flight

Henriet-Bazin Blanc de Blanc, Brut Champagne France NV

ZBO Zibibbo, Brash Higgins, South Australia, 2020

Gewürztraminer, Expression, Vincent Sipp, Alsace, 2017

A Minima Blanc, Domaine Trapet, Alsace, France, 2022

Tropo Little Red, Adelaide Hills, Australia, 2021

Pinot Noir Tardio, Saurus, Patagonia, Argentina, 2021

£75

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

Non-alcoholic Flight

Roasted Pineapple and KaffirLeaf

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

Jamu, Turmeric, Pandan Leaf & Ginger

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

Strawberry & Lime Kombucha

The strawberries are fermented with lime for 10 days, creating a fruity and icy kombucha.

Blood Orange & Grapefruit Kombucha

Making the most of the now in season citrus fruit in this refreshing kombucha with a bittersweet finish.

Mandarin & Apricots

A dose of mandarin and apricots in a glass to go along with your umami flavours in the mochi dumplings.

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.

£45

Scully
S T J A M E S ' S