



Two Courses for £55
Three Courses for £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*
Blood Orange, Whipped Feta, Coriander Seeds 12 *Dairy/Mustard*
Puff Beef Tendons, Tomato Kilpatrick, Oyster Mayo 13 *Gluten/egg/Fish/Mollusc/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 Agrodolce, Pasilla Chilli Seed Sauce *Sulphur/Nuts*
Delicia pumpkins are roasted with olive oil and herbs, adding a raw cauliflower, smoked almond, Radicchio Di Treviso, vanilla bean and Annatto seed oil.

French Crapaudine Beetroot, Date Miso, Caramelized Yogurt, Urap Sayur *Dairy/Sulphur*
Beetroots cooked in their own juices 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

Buckwheat Potato Waffle, Green Thai Basil Sauce, Coconut Relish, Tamarind Chutney *Mustard/Sulphur*
Crispy vegan potato waffle with gluten-free flour, buckwheat, and nutritional yeast. Served with Brussel sprouts, pickled red onion and pomegranate seeds.

Gurnard, Rainbow Chard, Burned Butter and Black Bean Vinaigrette *Sulphur/Dairy/Fish/Gluten*
Steamed Cornish gurnard fillet with ginger, spring onion, fish garum, rapeseed oil, Tuscan kale, rainbow chard and salted kumquats.

Duck Breast, Piedmont Hazelnut Beer Butter, Oyster Mushroom *Sulphur/Nuts/Soy/Mustard/Gluten/Alcohol*
Served with white soy glaze, red quinoa, Goma kombu and crispy leeks. Goma kombu is a wonderful way to use up leftover kombu, our rendition is cooked with sake, mirin, and Aleppo chilli.

BBQ Onglet, Padron Peppers, Spring Onions, Jerusalem Artichokes, Taleggio *Dairy/Sulphur*
Served with burned butter, taleggio, and Urfa chilli. Also known as hangar steak, onglet is a full flavoured cut of beef.

SIDES

Bitter Greens Tabouleh

Puntarella, Cima di Rappa, Cavolo Nero, & Siyes wheat.
Sulphur/Gluten

10

Winter Black Iberico and Camone Tomatoes

Basil savoury granola, tomato shrub and chilli oil.
Gluten/mustard

12

DESSERTS

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka Nuts/Sulphites

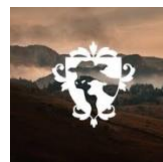
Dairy free chocolate sorbet, blueberry vinegar gel, with stem ginger and coco nibs. Original Bean Piura 75% Porcelana it is a bright dark chocolate with flavours of lime, raspberry & pecan divulge the secrets of an ULTRA RARE white cacao, found along Peru's coastal desert.

Popping Candy Basil Pot Gluten/Eggs/Dairy/Nuts

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

Caramelized White Chocolate, Pink Peppercorn & Grapefruit Nuts/Dairy

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



Food waste in the UK alone could fill The Shard 11 times over every year!

Reducing food waste is an area of focus for us, it has a significant impact on our environment and overall sustainability. We hope to inspire other restaurants and diners alike to act and address this 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.



TASTING MENU

Crispy Stuffed Chicken Wing, Salted Egg Yolk, Finger Lime

De boned chicken wing, stuffed with chicken thigh, truffle, & water chestnuts. Blanched in red vinegar and malt toast, dry-aged for three days and deep fried to order, glazed with chicken tare.

Arepa, Eggplant Sambal, Bergamot Labneh

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.

Mussels, Five Spice Pork Belly, Sea Vegetables, Schmaltz

Shetland Blue mussels with five spice BBQ pork belly, green tomatoes, white grapes, caper leaves, finished with a rich chicken fat and miso-corn butter sauce.

Duck Leg, Sweet-Heart Cabbage and Pomelo Slaw

Twice cooked confit & tempura duck leg in aromatic spices with a sweet and sour dressing and green chilli oil.

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.

£125

WINE FLIGHT

Laurent-Perrier, La Cuvée, Brut Champagne France NV

Zibibbo, Maganza, Luna Gaia, Sicily, Italy 2022

A Minima, Domaine Trapet, Alsace, France, 2022

Valpolicella Superiore, Mizzole, Verona, Italy

Joostenberg, Chenin Blanc, South Africa, 2020

£75

Please inform your waiter of any allergies.

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



VEGAN TASTING MENU

Crispy Mochi Dumplings, Szechuan Dressing

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

Arepa, Eggplant Sambal, Preserved Pomelo & Coconut Yogurt

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.

French Crapaudine Beetroot, Date Miso, Caramelized Yogurt, Urap Sayur

Beetroots cooked in their own juices 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.

Salt & Pepper Maitake Mushrooms

Served with a yeast vinaigrette, raw Brussel sprout slaw, furikake, black garlic and apple puree.

Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka

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.

£95

WINE FLIGHT

Laurent-Perrier, La Cuvée, Brut Champagne France NV

Zibibbo, Maganza, Luna Gaia, Sicily, Italy 2022

A Minima, Domaine Trapet, Alsace, France, 2022

Truffle Hound, Clare Valley, South Australia, 2022

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 - A L C O H O L I C
F L I G H T



Welcome Drink

Fig and Orange Kombucha

A fruity, floral orange and fig kombucha.

Strawberry-Lime Lip Smacker

Strawberry kombucha, lime juice, and soda.

Pear, Apple and Basil Refresher

Pear puree, apple juice, lime juice and basil syrup.

Clementine, Cloves, and Honey

Freshly pressed clementine juice, homemade honey, clove and nutmeg syrup and soda.

Barley water

Scully's childhood inspired this kombucha. Coconut cream, coconut caramel and barley water are combined to create a bubble tea-esq sweet finish.

£45