



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, Pink Fir Potatoes, 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 Bavette, Padron Peppers, Spring Onions, Jerusalem Artichokes, Taleggio** *Dairy/Sulphur*  
*Served with burned butter, taleggio, and Urfa chilli. Also known as skirt steak, bavette 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

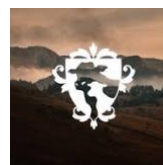
*Creamy Gianduja Cremieux served with chocolate and hazelnut soil and banana jam mixed in a refreshing dance of Genovese basil and Lychee sorbet.*

### **Ginger Fudge Cake, Quince, Spiced Condensed Milk Crème Anglaise** Nuts/Dairy/Soy/Gluten/Alcohol

*Scully's rendition of a classic sticky date pudding with burnt miso frangipane, and caramelised walnuts.*

### **Lime Crème Brulée Tart, Blood Orange, Rhubarb, Yoghurt Sorbet** Dairy/Egg/Gluten

*Classic crème brulée served in a filo pastry shell with lime curd, fresh blood orange and roasted rhubarb.*



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 maltose, 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.*

### **Cod, Mussels, Sea Vegetables, Schmaltz**

*Shetland Cod and blue mussels with pork belly, green tomatoes, white grapes, caper leaves, salty fingers, monk's beard, 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.*

### **Roasted Delicia Pumpkin, Sour Cherry Agrodolce, Pasilla Chilli Seed Sauce**

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

### **Salt & Pepper Maitake Mushrooms**

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

### **Pink Lady Apple, Chestnut, Sake Lees Sorbet**

*A deconstructed tarte tatin with an aromatic tamarind glaze, served with puff buckwheat, chestnut and a bay leaf powder.*

£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 Pink**

**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.*

**Jamu**

*Refreshing and punchy with turmeric and coriander.*

**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