



Two Courses for £60  
Three Courses for £70

#### SNACKS/ SIDES

**Spiced Corn Bread, Curry Leaf Oil 8** *Gluten*  
**Masala Chickpeas, Butternut Squash, Tahini 10** *Sesame*  
**Salt & Pepper Shimeji Mushrooms, Yeast Vinaigrette 12** *Sulphur*  
**Blood Orange, Whipped Feta, Coriander Seeds 12** *Dairy/Mustard*  
**Winter Black Iberico and Camone Tomatoes, Savoury Granola 12** *Gluten/mustard*

#### STARTERS

**Arepa, Eggplant Sambal, Bergamot Labneh** *Dairy/Sulphur*  
*A matured ground maize dough originating in Southern America, notably in Colombian and Venezuelan cuisine. Served with Chef Scully's Mum's eggplant sambal.*

**BBQ Asparagus, Burned Butter Tzatziki, Datterino Cherry Tomatoes** *Dairy/Nuts*  
*Seasonal French asparagus stems have been blanched and chargrilled, served with raw cauliflower, breakfast radishes, datterino cherry tomatoes, pistachio green sambal and Annatto 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.*

**Scallops, Friarielli, Green Peas** *Mustard/Shellfish/Sulphur*  
*Friarielli is a bitter leafy green, served with chilli broad beans, pickled jalapenos and a lemon kosho dressing.*

**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

**Forbidden Black Rice, Green Mole, Smoked Tofu, Broad Beans, Zucchini** *Sulphur/Soya Bean*  
*Black rice is also known as 'Forbidden Rice' in Ancient China since only those belonging to the upper class could afford to eat it. These days Forbidden Rice has become the darling of gourmets and those seeking superior nutrition.*

**Gurnard, Pink Fir Potatoes, Burned Butter, and Black Bean Vinaigrette** *Sulphur/Dairy/Fish*  
*Steamed Cornish gurnard fillet with ginger, spring onion, fish garum, rapeseed oil, Swiss and rainbow chard, and salted kumquats.*

**BBQ Duck Breast, Rhubarb, Tamarind Relish, Toscana Kale** *Dairy/Mustard/Sulphur/Eggs*  
*Served with golden beetroot, tender stem broccolini and a ranch dressing. Tamarind relish consists of fresh tamarind, medjool dates, black salt, black cumin, ginger, and Kashmir chillies.*

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

#### CHEF RECOMMENDATION: SHARING

PLEASE INFORM YOUR WAITER OF DIETARY REQUIREMENTS  
A DISCRETIONARY 12,5% SERVICE CHARGE WILL BE ADDED TO THE BILL

## DESSERTS

### **Piura Porcelana 75% Chocolate Sorbet, Pistachio, Tonka** Nuts/Sulphur/Gluten

*Dairy free chocolate sorbet, merlot grape 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. Can be served gluten-free.*

### **Popping Candy Basil Pot** Gluten/Eggs/Dairy/Nuts

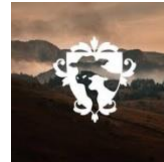
*Creamy Gianduja Cremieux served with chocolate and hazelnut soil and banana jam mixed in a refreshing dance of Genovese basil and Lychee sorbet.*

### **Ginger Fudge Cake, Pineapple, 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 and Edel Weiss white chocolate curd, fresh blood orange and roasted rhubarb. Edel Weiss white chocolate: 37% cacao butter and rare banana milk; no additives or vanilla.*



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** Eggs/Dairy/Soya

*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** 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.*

### **Cod, Squid, Wild Garlic** Fish/Dairy/Nuts/Gluten

*Steamed Shetland Cod & BBQ squid, finished with a 2-year-matured pinenut and cornflake miso-butter. The sauce consists of koji, whey and buttermilk, drizzled with a wild garlic infusion; morrells, monks beard and salted kumquats to garnish.*

### **Duck Leg, Sweet-Heart Cabbage & Pomelo Slaw** Sulphur

*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** Eggs/Dairy/Nuts/Sulphur

*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.*

£130

## WINE FLIGHT

**Laurent-Perrier, La Cuvée, Brut Champagne**  
France NV

**Zibibbo, Luna Gaia, Sicily, Italy, 2022**

**Les Lys De Leon, Loire Valley, France, 2022**

**Valpolicella Superiore, Verona, Italy, 2018**

**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**

*Mustard/Soya/Sulphur*

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

### **Arepa, Eggplant Sambal, Preserved Pomelo &**

**Coconut Yogurt** *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.*

### **BBQ Maitake Mushrooms, Asparagus**

*Sulphur/Gluten/Alcohol/Soya*

*Mushrooms have been glazed with white soy and lightly coated in puffed black rice. Served with a yeast vinaigrette, fresh asparagus stems, and a black garlic and crab apple puree.*

### **Forbidden Black Rice, Green Mole, Smoked Tofu,**

**Broad Beans, Zucchini** *Soya/Sulphur*

*Black rice is also known as 'Forbidden Rice' in Ancient China since only those belonging to the upper class could afford to eat it. These days Forbidden Rice has become the darling of gourmets and those seeking superior nutrition.*

### **Pink Lady Apple, Chestnut, Parsnip Sorbet** *Gluten/Sulphur*

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

£100

## WINE FLIGHT

### **Laurent-Perrier, La Cuvée, Brut Champagne**

France NV

### **Zibibbo, Luna Gaia, Sicily, Italy, 2022**

### **Alazani, Kardernakhi Village, Georgia, 2019**

### **A Minima, Domaine Trapet, Alsace, France, 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



**Clementine, Cloves, and Honey**

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

**Jamu**

*Refreshing and punchy with turmeric and coriander.*

**Strawberry and Blood Orange**

*Fruity with a tart and refreshing finish.*

**Pear and Bergamot**

*Smoothie-style kombucha, delicately sweetened with our basil & coriander seed syrup.*

**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