



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*
Greengage Plums, Ricotta, Sour Cherry Molasses, Urap Sayur 12 *Dairy*
Italian Zerbinatis Watermelon, Whipped Feta, Lavender & Coriander Seeds 12 *Dairy/Mustard*
Cuore del Vesuvio Tomatoes, Ginger-Sesame Soy Dressing, Wasabi Peas 12 *Gluten/Mustard/Sesame/Soya/Sulphur*
Beef Shortrib Pastrami & Scamorza Spring Rolls, Smoked Sour Cream & Horseradish 15 *Gluten/Dairy/Sulphur/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 Runner Beans, Trombetta Zucchini, Pistachio Sambal, Datterino Cherry Tomatoes *Sesame/Nuts*
Blanched English runner beans served with Trombetta Zucchini two-ways: chargrilled, and baba ganoush-style. The mix is composed of tahini, lemon, coriander seeds, cumin and coconut yogurt, garnished with datterino cherry tomatoes lightly dressed in Annatto oil.

Carosello & Barattiere Cucumber, Alphonso Mango, Coconut Yogurt, Preserved Pomelo Skins *Dairy/Sulphur*
Carosello and Barattiere are a cross between a cucumber and a melon from Southern Italy, complimented with fresh Alphonso mango pulp, Nata de Coco, passionfruit dressing and toasted sunflower seeds in butter.

Cod Cheeks, Italian Bitter Greens, Black Bean Vinaigrette *Sulphur/Fish/Soya/Gluten/Nuts/Dairy*
Monkfish cheeks are cooked on a plancha and served with salted daikon and roasted red-skinned peanuts, as well as sauteed Italian bitter leafy greens including seasonal kale and Catalogne chicory.

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*
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.

Sea Bass, Baby Leeks, Pork Belly, Pickled Mustard Greens, Tauco *Molluscs/Shellfish/Soya/Sulphur/Mustard*
Steamed Sea bass served with chef Scully's twist on a Japanese white miso. Leeks have been sauteed with pickled mustard greens, lemon juice and diced pork belly. Served with a garnish of infused spring onion oil, ginger and white soy. Tauco is an Asian salted yellow bean sauce.

BBQ Corn-fed Chicken Legs, Pea Shoots, Gooseberry & Green Chilli Salsa *Dairy/ Sulphur*
Boneless French Corn-fed chicken legs are served with a sweetcorn koji miso-butter, smashed melon cucumbers and chilli oil.

Beef Cheek Pastrami, Pink Fir Potatoes, Salted Duck Egg Relish *Dairy/Sulphur/Mustard/Eggs*
Lake District beef cheeks smoked in Urfa Chilli Pastrami spices, served with a nettle puree and buttermilk dressing, with pickled wild garlic flowers to garnish. This dish is inspired by Chef Scully's many travels to NYC, and particularly those visits to the infamous 'Katz's Deli'; for Reuben sandwiches and their legendary beef pastrami.

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

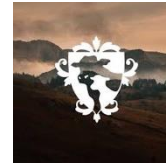
Creamy Gianduja Cremieux served with chocolate and hazelnut soil and banana jam mixed in a refreshing dance of Genovese basil and Lychee sorbet.

Lime Crème Brûlée Tart, Fresh & Roasted Strawberries, Yoghurt Sorbet Dairy/Egg/Gluten

Classic crème brûlée served in a filo pastry shell with lime and Edel Weiss white chocolate curd, fresh and roasted strawberries.

Yellow Peaches, Kumquat Compote, Cream Cheese Ice Cream & Long Peppercorns Dairy/Eggs/Gluten/Alcohol

Yellow peaches have been poached in Sake Lees: the remaining pressed pulp following the production of Japanese rice wine. A layer of kumquats stewed in sugar, are then served with a milk powder and olive oil soil, with electric blue cornflowers for garnish. This dessert is transported from Chef Scully's memories of early summer afternoons in Australia, eating SPC canned peaches on the beach as the sun sets.



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.