



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 matured ground maize dough originating in Southern America, notably in Colombian and Venezuelan cuisine. Served with Chef Scully's Mum's eggplant sambal.

Char Siu-style Galician Octopus, Vermicelli

Mollusc/Gluten/Sesame/Soya/Celery/Sulphur/Alcohol

Char Siu is a Traditional Cantonese marinade known for its vibrant red colour, with components such as soy sauce, hoisin and rose cooking wine (mei kwei lu chiew). For Chef Scully, this sauce is reminiscent of his childhood, walking the streets of Chinatown markets fascinated by the display. This dish is served with a cucumber and celery salsa as well as rice vermicelli noodles.

Beef Short-rib Pastrami, Pink Fir Potatoes, Salted

Duck Egg Relish Dairy/Sulphur/Mustard/Eggs

'Jacobs Ladder' short-ribs lightly salt-cured and 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.

Cheesecake Cloud, Strawberries 5-ways, Rose Shrub

Shortcake Eggs/Dairy/Gluten

A twist on the liquid cheesecake, this whimsical dish is Chef Scully's attempt to conjure an even lighter breed of cheesecake, involving a crumbled shortcake, rose petal shrub and apple jelly, decorated with delicately whipped cream-cheese foam. As an enormous cheesecake lover and to celebrate the summer season, strawberries are served in 5 different ways. Strawberry powder dances on a bed of strawberry puree, garnished with diced, roasted, fresh and jammy dehydrated strawberry slivers or as Chef likes to call it: strawberry jerky.

£130

WINE FLIGHT

Hindleap Rose, Brut, Sussex, England, 2018

Zibibbo, Luna Gaia, Sicily, Italy, 2022

Pinot Noir, Eradus, Marlborough, 2022, New Zealand, 2023

Valpolicella Classico Superiore, Toar, Veneto, Italy, 2020

Dindarello Macula, Passito, Veneto, 2022

£75

Please inform your waiter of any allergies.

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

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

Scully
S T J A M E S ' S

Wildberry and Ginger Splash

Wildberry syrup, ginger juice, lemon and soda.

Jamu

Refreshing and punchy with turmeric, coriander and coconut water. (Sulphur)

Cherry, Lychee and Tonka

Straight from the jar. Tart, aromatic and sweetened with our Tonka bean syrup. (Sulphur)

Mango, Grapefruit and Tarragon

Tropical and citrus stirred with Honey & Cloves syrup and mint for a refreshing, silky and herbaceous finish. (Sulphur)

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. (Sulphur)

£50