



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 matured ground maize dough 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.

Choc Chip Miso Cookie, Blueberry Compote, No-waste Banana Sorbet

Nuts/Sulphur/Soya/Alcohol

This gluten-free, dairy-free vegan cookie uses a chickpea-based miso and 75% dark chocolate chips to unite the powers of sweet and savoury. Chef Scully pairs this with a compote of lemon juice, sugar and fresh salted blueberries. Alongside a sorbet of slow-cooked whole bananas, whose careful ripening forms a natural alcohol of their own, not dissimilarly to the functioning of Tanzanian 'banana wine', foretold to have magical healing properties.

£100

WINE FLIGHT

Macon-Verze, Macon, Burgundy, France, 2021

Zibibbo, Luna Gaia, Sicily, Italy, 2022

Rkatsiteli, Qvevris, Georgia, 2021

Chateauneuf-du-Pape, Domaine du Grand Tinel, France 2019

MASI, Angelorum, Recioto Classico, Valpolicella, 2019

£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



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