

margaritas

ginger margarita 23

*mijenta reposado tequila
cointreau, ginger, lime*

strawberry margarita 23

*mijenta blanco tequila
strawberry, lime*

basil jalapeño margarita 23

*mijenta blanco tequila
spicy jalapeño, basil, lime*

bloody mary

bloody mary 22

*sapling vodka
fermented habanero, lemon, salt*

bloody maria 22

*mijenta blanco tequila
fermented habanero, chilli salt*

virgin mary 12

*seedlip garden
fermented habanero, lemon, salt*

in gratitude for the partnership with:

ren at rens kitchen

chris at hayselden potatoes **farm**

laura at masafina

giuseppe at la latteria

andrei at merit mushrooms

le marchè

kiss the hippo

james at canton

cobble **lane** cured

vincenzo at smokin' brothers natoora

ben at portland **shellfish**

hansel and pretzel

woods fish zazou emporium

steph and paddy cackleberry **farm**

molyneux farm thornicrofts

fizz

raspberry lychee bellini 19

english sparkling wine, raspberry, lychee

mimosa 22

orange, english sparkling wine

cucumber 75 22

*sapling gin, cucumber, mint
english sparkling wine*

abc kitchens with jean-georges vongerichten

inspired by the earth and rooted in cultivating good relationships with the planet & our table, we present a changing menu of organic and locally sourced visionary global food.

table snacks

sweet pea guacamole sunflower seeds, green chili warm crunchy tortillas	16
green chickpea hummus served with pitta or crudités	19
dosa egg, sambal, cheddar cheese dill, mint	22
heirloom beet carpaccio avocado purée, flavours of tartare	19
dorset crab toast green chili, dill, lemon aioli	25
pretzel crusted calamari spicy tomato sauce grainy mustard sauce	26

light & bright

orkney sea scallop tartare shiso, kohlrabi, plum sesame	31
bluefin tuna tartare avocado, ginger, white soy dressing	27
kale salad parmesan cheese, serrano chili, croutons	14
this morning's burratina heirloom tomatoes, pistachio, coriander vanilla vinaigrette	18
roast carrot & avocado salad crunchy seeds, crème fraîche citrus dressing	24
crisp sucrine lettuce english strawberries, snap peas spring onion, creamy herb cashew	17

brunch

cardamom dutch baby pancake maple syrup	17
french toast strawberries, maple syrup	26
almond pancake house-made almond butter whipped banana cream	22
eggs benedict suffolk ham, english muffin florentine sautéed spinach royal smoked salmon	26 26 34
huevos rancheros cacklebean farm eggs, corn tortillas	18
cheddar cheeseburger herbed mayonnaise, pickled jalapeño french fries	33

seafood & meat

crispy dover sole tacos aioli, cabbage, apple slaw	26
bbq pork tacos pickled pineapple, fresno chili relish	18
arroz con pollo crackling skin, lemon zest, black pepper	35
crackling fried herb fed chicken rainbow swiss chard habanero buttery hot sauce	38
char grilled beef tenderloin chimichurri, lime	52

executive chef benjamin boeynaems
chef jean-georges vongerichten

pizza & pasta

black truffle pizza three cheese, farm egg	42
tomato & mozzarella pizza basil, chili flakes	21
avocado pizza jalapeño, coriander, lime	27
b.e.c pizza three cheese, crispy bacon, farm egg	22
ricotta ravioli english peas, broad beans white asparagus, chilli, mint	24
mushroom walnut bolognese carrot paccheri, celery, mint	25

warm & sustaining vegetarian

beer battered maitake mushroom citrus honey, black sesame, togarashi	23
crispy artichoke rose saffron aioli, fennel pollen amalfi lemon	24
roasted cauliflower turmeric tahini, red zhug, pistachio date molasses	24
english asparagus quesadilla jalapeño salsa	22