

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

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

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

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.

sunflower seeds, green chili  
warm crunchy tortillas

served with pitta or crudités

egg, sambal, cheddar cheese  
dill, mint

avocado purée, flavours of tart

green chili, dill, lemon aioli

spicy tomato sauce  
grainy mustard sauce

shiso, kohlrabi, plum sesame

avocado, ginger, white soy dress

mesan cheese, serrano chili, cr

vanilla vinaigrette

crunchy seeds, crème fraîche  
citrus dressing

english strawberries, snap peas  
spring onion, creamy herb cashew

due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.

maple syrup

strawberries, maple syrup

house-made almond butter  
whipped banana cream

|                             |   |
|-----------------------------|---|
| suffolk ham, english muffin | 2 |
| florentine sautéed spinach  | 2 |
| royal smoked salmon         | 3 |

cacklebean farm eggs, corn tortillas

herbed mayonnaise, pickled jalapeño  
french fries

aioli, cabbage, apple slaw

*pickled pineapple, fresno chili relish*

crackling skin, lemon zest, black pepper

rainbow swiss chard  
habanero buttery hot sauce

chimichurri, lime

executive chef benjamin boeynaems  
chef jean-georges vongerichten

three cheese, farm egg

basil, chili flakes

*jalapeño, coriander, lime*

three cheese, crispy bacon, farm egg

english peas, broad beans  
white asparagus, chilli, mint

carrot paccheri, celery, mint

*citrus honey, black sesame, togarashi*

rose saffron aioli, fennel pollen  
amalfi lemon

turmeric tahini, red zhug, pistachio  
date molasses

jalapeño salsa

all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.