

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

abckitchens 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.

light & bright

allergens in our kitchen, we unfortunately  
any menu item will be completely free  
a particular allergen.

meat

executive chef benjamin boeynaems  
chef jean-georges vongerichten

warm & sustaining vegetarian

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