

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.

table snacks		
guacamole	16	
<i>toasted pepitas, tomatillo salsa warm crunchy tortillas</i>		
green chickpea hummus	19	
<i>served with pitta and crudités</i>		
dosa		
coconut yoghurt, avocado, organic sprouts	17	
<i>selection of chutneys</i>		
pear and cardamom, coriander, sambal	19	
heirloom beet carpaccio	19	
<i>avocado purée, flavours of tartare</i>		
dorset crab toast	25	
<i>green chili, dill, lemon aioli</i>		
pretzel crusted calamari	26	
<i>spicy tomato sauce, grainy mustard sauce</i>		
light & bright		
orkney sea scallop tartare	31	
<i>shiso, kohlrabi, plum sesame</i>		
bluefin tuna tartare	27	
<i>avocado, ginger, white soy dressing</i>		
kale salad	14	
<i>parmesan cheese, serrano chili, croutons</i>		
broccoli rabe quesadilla	18	
<i>jalapeño salsa</i>		
roast carrot & avocado salad	24	
<i>crunchy seeds, crème fraîche citrus dressing</i>		
crispy cabbage	21	
<i>spicy lime slaw, williams pear avocado, fragrant herbs</i>		

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

seafood		
head on shrimp	29	
<i>sizzling garlic & chili, parsley, lemon</i>		
charred grilled octopus	39	
<i>cuttlefish, kohlrabi slaw cashew, romesco</i>		
crispy dover sole tacos	26	
<i>aioli, cabbage, apple slaw</i>		
south coast john dory	55	
<i>lapsang souchon dashi, savoy cabbage herbed dulce butter</i>		

meat		
bbq pork tacos	18	
<i>pickled pineapple, fresno chili relish</i>		
turkey tacos	18	
<i>cranberry salsa, crispy chestnuts</i>		
arroz con pollo	35	
<i>crackling skin, lemon zest, black pepper</i>		
cheddar cheeseburger	33	
<i>herbed mayonnaise, pickled jalapeño french fries</i>		
crackling fried herb fed chicken	38	
<i>winter greens, buttery hot sauce</i>		
char grilled beef tenderloin	52	
<i>chimichurri, lime</i>		

executive chef benjamin boeynaems
chef jean-georges vongerichten

pizza & pasta		
black truffle pizza	42	
<i>three cheese, farm egg</i>		
tomato & mozzarella pizza	21	
<i>basil, chili flakes</i>		
delica pumpkin pizza	28	
<i>v'duja, ricotta and hot honey</i>		
mushroom pizza	34	
<i>parmesan cheese, oregano, farm egg</i>		
ricotta ravioli	24	
<i>san marzano tomato sauce parmesan cheese, chili</i>		
mushroom walnut bolognese	25	
<i>carrot paccheri, celery, mint</i>		

warm & sustaining vegetarian		
sesame crusted maitake mushroom	23	
<i>makrut lime, fragrant peanut curry</i>		
roasted murasaki yam	24	
<i>black and white sesame, ginger spring onion, lime</i>		
roasted cauliflower	24	
<i>turmeric tahini, red zhug, pistachio date molasses</i>		
wood grilled shiitake mushroom	26	
<i>spring onion, roasted fennel yuzu kosho green goddess dressing market herbs</i>		

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