

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

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	sizzling garlic & chili, parsley, lemon
charred grilled octopus	39	cuttlefish, kohlrabi slaw cashew, romesco
crispy dover sole tacos	26	aioli, cabbage, apple slaw
south coast john dory	55	lapsang dashi, savoy cabbage herbed dulce butter
meat		
bbq pork tacos	18	pickled pineapple, fresno chili relish
turkey tacos	18	cranberry salsa, crispy chestnuts
arroz con pollo	35	crackling skin, lemon zest, black pepper
cheddar cheeseburger	33	herbed mayonnaise, pickled jalapeño french fries
crackling fried herb fed chicken	38	tri colour cauliflower, buttery hot sauce
char grilled beef tenderloin	52	chimichurri, lime

executive chef benjamin boeynaems
chef jean-georges vongerichten

pizza & pasta		
black truffle pizza	42	three cheese, farm egg
tomato & mozzarella pizza	21	basil, chili flakes
delica pumpkin pizza	28	v'duja, ricotta and hot honey
mushroom pizza	34	parmesan cheese, oregano, farm egg
ricotta ravioli	24	san marzano tomato sauce parmesan cheese, chili
mushroom walnut bolognese	25	carrot paccheri, celery, mint
warm & sustaining vegetarian		
crispy sesame crusted maitake	23	makrut lime, fragrant peanut curry
crispy artichoke	24	rose saffron aioli, fennel pollen amalfi lemon
roasted cauliflower	24	turmeric tahini, red zhug, pistachio date molasses
wood grilled shiitake	26	spring onion, roasted fennel yuzu kosho green goddess dressing market herbs

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