

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

green chickpea hummus <i>served with pitta or crudités</i>	23
sweet pea guacamole <i>sunflower seeds, green chili warm crunchy tortillas</i>	19
dosa <i>coconut yoghurt, avocado lemon dressing sprouts</i>	24
heirloom beet carpaccio <i>avocado purée, flavours of tartare</i>	19
pretzel crusted calamari <i>spicy tomato sauce, grainy mustard sauce</i>	26
dorset crab toast <i>green chili, dill, lemon aioli</i>	25
light & bright <hr/>	
orkney sea scallop tartare <i>shiso, kohlrabi, plum sesame</i>	31
tuna tartare <i>salsa macha, avocado, cucumber, mint</i>	27
kale salad <i>parmesan cheese, serrano chili, croutons</i>	14
english asparagus quesadilla <i>jalapeño salsa</i>	22
roast carrot & avocado salad <i>crunchy seeds, crème fraîche citrus dressing</i>	24
spring greens <i>furikake, goma-ae sauce lemon, flowering herbs</i>	17

seafood

head on shrimp <i>sizzling garlic & chili, parsley, lemon</i>	29
charred grilled octopus <i>cuttlefish, kohlrabi slaw cashew romesco</i>	39
crispy dover sole tacos <i>aioli, cabbage, apple slaw</i>	27
sautéed south coast john dory <i>fragrant broth with spinach, basil, lemon confit</i>	55

meat

bbq pork tacos <i>pickled pineapple, fresno chili relish</i>	26
arroz con pollo <i>crackling skin, lemon zest, black pepper</i>	35
cheddar cheeseburger <i>herbed mayonnaise, pickled jalapeño french fries</i>	33
crackling fried herb fed chicken <i>tri colour cauliflower, buttery hot sauce</i>	38
char grilled beef tenderloin <i>chimichurri, lime</i>	60

pizza & pasta

black truffle pizza <i>three cheese, farm egg</i>	42
tomato & mozzarella pizza <i>basil, chili flakes</i>	25
globe artichoke pizza <i>preserved lemon, mint, jalapeño salsa</i>	30
mushroom pizza <i>parmesan cheese, oregano, farm egg</i>	34
ricotta ravioli <i>san marzano tomato sauce parmesan cheese, chili</i>	24
mushroom walnut bolognese <i>carrot paccheri, celery, mint</i>	25

warm & sustaining vegetarian

beer battered maitake mushroom <i>citrus honey, black sesame, togarashi</i>	23
crispy artichoke <i>rose saffron aioli, fennel pollen bergamot</i>	24
roasted cauliflower <i>turmeric tahini, red zhug, pistachio date molasses</i>	34
wood grilled shiitake <i>spring onion, caramelised fennel yuzu kosho green goddess dressing market herbs</i>	26