

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<br>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<br>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<br>cashew, romesco        |    |  |
| crispy dover sole tacos                             | 26 |  |
| aioli, cabbage, apple slaw                          |    |  |
| south coast john dory                               | 55 |  |
| lapsang dashi, savoy cabbage<br>herbed dulce butter |    |  |
| meat                                                |    |  |
| bbq pork tacos                                      | 18 |  |
| pickled pineapple, fresno chili relish              |    |  |
| arroz con pollo                                     | 35 |  |
| crackling skin, lemon zest, black pepper            |    |  |
| cheddar cheeseburger                                | 33 |  |
| herbed mayonnaise, pickled jalapeño<br>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<br>parmesan cheese, chili                                |    |  |
| mushroom walnut bolognese                                                         | 25 |  |
| carrot paccheri, celery, mint                                                     |    |  |
| warm & sustaining vegetarian                                                      |    |  |
| beer battered maitake mushroom                                                    | 23 |  |
| citrus honey, black sesame, togarashi                                             |    |  |
| crispy artichoke                                                                  | 24 |  |
| rose saffron aioli, fennel pollen<br>amalfi lemon                                 |    |  |
| roasted cauliflower                                                               | 24 |  |
| turmeric tahini, red zhug, pistachio<br>date molasses                             |    |  |
| wood grilled shiitake                                                             | 26 |  |
| spring onion, roasted fennel<br>yuzu kosho green goddess dressing<br>market herbs |    |  |

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