

abc kitchens market menu

enjoy the freshness of our market menu, inspired by the finest organic produce
thoughtfully designed for a perfect sharing experience

45 per person, tables of 2 and above

table snacks

green chickpea hummus
served with warm pitta
market crudités

light & bright

heirloom beet carpaccio
avocado purée, flavours of tartare

dorset crab toast
green chilli, dill, lemon aioli

warm & sustaining

arroz con pollo
crackling skin, lemon zest
black pepper

whole roast cauliflower
turmeric tahini, red zhug
pistachio, date molasses

dessert

salted caramel ice cream sundae
popcorn hot fudge sauce
candied peanuts

executive chef benjamin boeynaems
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.
all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.