

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	
peanut, 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	
winter chicories with sweet citrus	21
avocado, green peppercorn ranch	

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 souchong dashi, savoy cabbage	
herbed dulse 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	
french fries	
crackling fried herb fed chicken	38
winter greens, buttery hot sauce	
char grilled beef tenderloin	52
chimichurri, lime	

executive chef benjamin boeynaems
chef jean-georges vongerichten

warm & sustaining vegetarian

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

pizza & pasta

black truffle pizza	42
three cheeses, farm egg	
tomato & mozzarella pizza	21
basil, chili flakes	
spinach & herb pizza	28
goat cheese, lemon	
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	

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