

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

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 <i>garlic &amp; chili</i> , <i>parsley</i> , <i>lemon</i>
charred grilled octopus	39	<i>cuttlefish</i> , <i>kohlrabi slaw</i> <i>cashew</i> , <i>romesco</i>
crispy dover sole tacos	26	<i>aioli</i> , <i>cabbage</i> , <i>apple slaw</i>
south coast john dory	55	<i>lapsang souchong dashi</i> , <i>savoy cabbage</i> <i>herbed dulse butter</i>
meat		
bbq pork tacos	18	<i>pickled pineapple</i> , <i>fresno chili relish</i>
arroz con pollo	35	<i>crackling skin</i> , <i>lemon zest</i> , <i>black pepper</i>
cheddar cheeseburger	33	<i>herbed mayonnaise</i> , <i>pickled jalapeño</i> <i>french fries</i>
crackling fried herb fed chicken	38	<i>winter greens</i> , <i>buttery hot sauce</i>
char grilled beef tenderloin	52	<i>chimichurri</i> , <i>lime</i>

executive chef benjamin boeynaems  
chef jean-georges vongerichten

warm & sustaining vegetarian		
sesame crusted maitake mushroom	23	<i>makrut lime</i> , <i>fragrant peanut curry</i>
roasted murasaki yam	24	<i>black and white sesame</i> , <i>ginger</i> <i>spring onion</i> , <i>lime</i>
roasted cauliflower	24	<i>turmeric tahini</i> , <i>red zhug</i> , <i>pistachio</i> <i>date molasses</i>
wood grilled shiitake mushroom	26	<i>spring onion</i> , <i>roasted fennel</i> <i>yuzu kosho green goddess dressing</i> <i>market herbs</i>
pizza & pasta		
black truffle pizza	42	<i>three cheeses</i> , <i>farm egg</i>
tomato & mozzarella pizza	21	<i>basil</i> , <i>chili flakes</i>
spinach & herb pizza	28	<i>goat cheese</i> , <i>lemon</i>
mushroom pizza	34	<i>parmesan cheese</i> , <i>oregano</i> , <i>farm egg</i>
ricotta ravioli	24	<i>san marzano tomato sauce</i> <i>parmesan cheese</i> , <i>chili</i>
mushroom walnut bolognese	25	<i>carrot paccheri</i> , <i>celery</i> , <i>mint</i>

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