

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

english pea guacamole	17
<i>sunflower seeds, tomatillo salsa warm, crunchy tortillas</i>	
green chickpea hummus	19
<i>served with pitta and crudités</i>	
dosa	
<i>coconut yoghurt, avocado, organic sprouts</i>	18
<i>selection of chutneys</i>	
<i>potato, coriander, rhubarb</i>	20
heirloom beet carpaccio	18
<i>avocado purée, flavours of tartare</i>	
dorset crab toast	26
<i>green chili, dill, lemon aioli</i>	
light & bright	
orkney sea scallop tartare	34
<i>shiso, kohlrabi, plum sesame</i>	
bluefin tuna tartare	29
<i>avocado, ginger, white soy dressing</i>	
kale salad	16
<i>parmesan cheese, serrano chili, croutons</i>	
english asparagus quesadilla	24
<i>jalapeño salsa</i>	
roast carrot & avocado salad	23
<i>crunchy seeds, crème fraîche citrus dressing</i>	
spring lettuces	22
<i>lightly fried artichokes strawberry-scented lemon vinaigrette radishes, parmesan & macadamia</i>	

seafood

head on shrimp	32
<i>sizzling garlic & chili, parsley, lemon</i>	
pretzel crusted calamari	27
<i>spicy tomato sauce, grainy mustard sauce</i>	
south coast john dory	58
<i>lapsang souchong dashi, savoy cabbage herbed dulse butter</i>	
crispy dover sole tacos	28
<i>aioli, cabbage, apple slaw</i>	
charred grilled octopus	42
<i>cuttlefish, kohlrabi slaw cashew, romesco</i>	

meat

bbq pork tacos	25
<i>pickled pineapple, fresno chili relish</i>	
arroz con pollo	35
<i>crackling skin, lemon zest, black pepper</i>	
cheddar cheeseburger	36
<i>herbed mayonnaise, pickled jalapeño french fries</i>	
crackling fried herb fed chicken	33
<i>rainbow chard habanero buttery hot sauce</i>	
char grilled beef tenderloin	55
<i>chimichurri, lime</i>	

warm & sustaining vegetarian

sesame crusted maitake mushroom	23
<i>makrut lime, fragrant peanut curry</i>	
white asparagus	26
<i>fresh herbs, amalfi lemon sunchoke 'hollandaise'</i>	
roasted cauliflower	28
<i>turmeric tahini, red zhug, pistachio date molasses</i>	
wood grilled shiitake mushroom	26
<i>spring onion, roasted fennel yuzu kosho green goddess dressing market herbs</i>	

pizza & pasta

black truffle pizza	45
<i>three cheeses, farm egg</i>	
tomato & mozzarella pizza	21
<i>basil, chili flakes</i>	
spinach & herb pizza	27
<i>goat cheese, lemon</i>	
mushroom pizza	35
<i>parmesan cheese, oregano, farm egg</i>	
ricotta ravioli	26
<i>english peas, broad beans, white asparagus, chili, mint</i>	
mushroom walnut bolognese	21
<i>carrot paccheri, celery, mint</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.

executive chef benjamin boeynaems
chef jean-georges vongerichten

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