

raspberry lychee bellini	19
crémant de limoux, raspberry, lychee	
mimosa	22
crémant de limoux, orange	
cucumber 75	22
sapling gin, cucumber, mint crémant de limoux	
bloody mary	
bloody mary	22
sapling vodka, tomato fermented habanero, pepper, lemon, salt	
bloody maria	22
mijenta blanco tequila, tomato fermented habanero, pepper, chilli salt	
virgin mary	12
seedlip garden, tomato fermented habanero, pepper, lemon, salt	
margaritas	
ginger margarita	23
mijenta reposado tequila cointreau, ginger, lime	
pomegranate mezcalita	23
los siete misterios doba-yej mezcal pomegranate, lemon thyme	
basil jalapeño margarita	23
mijenta blanco tequila spicy jalapeño, basil, lime	

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ginger margarita	23
<i>mijenta reposado tequila</i>	
<i>cointreau, ginger, lime</i>	
pomegranate mezcalita	23
<i>los siete misterios doba-yej mezcal</i>	
<i>pomegranate, lemon thyme</i>	
basil jalapeño margarita	23
<i>mijenta blanco tequila</i>	
<i>spicy jalapeño, basil, lime</i>	

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	
sunflower seeds, tomatillo salsa		
warm crunchy tortillas		
green chickpea hummus	19	
served with pitta or crudités		
heirloom beet carpaccio	18	
avocado purée, flavours of tartare		
dorset crab toast	26	
green chili, dill, lemon aioli		
pretzel crusted calamari	27	
spicy tomato sauce		
grainy mustard sauce		
light & bright		
orkney sea scallop tartare	34	
shiso, kohlrabi, plum sesame		
bluefin tuna tartare	29	
avocado, ginger, white soy dressing		
kale salad	16	
parmesan cheese, serrano chili, croutons		
english asparagus quesadilla	24	
jalapeño salsa		
roast carrot & avocado salad	23	
crunchy seeds, crème fraîche		
citrus dressing		
spring lettuces	22	
lightly fried artichokes		
strawberry-scented lemon vinaigrette		
radishes, parmesan & macadamia		

due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.

brunch		
cardamom dutch baby pancake	17	
maple syrup		
french toast	26	
caramelised apple		
maple syrup		
dosa	22	
egg, sambal, cheddar cheese		
dill, mint		
almond pancake	22	
house-made almond butter		
whipped banana cream		
eggs benedict		
suffolk ham, english muffin	26	
florentine sautéed spinach	26	
royal smoked salmon	34	
huevos rancheros	18	
cacklebean farm eggs, corn tortillas		
cheddar cheeseburger	33	
herbed mayonnaise, pickled jalapeño		
french fries		
seafood & meat		
crispy dover sole tacos	26	
aioli, cabbage, apple slaw		
bbq pork tacos	25	
pickled pineapple, fresno chili relish		
arroz con pollo	35	
crackling skin, lemon zest, black pepper		
crackling fried herb fed chicken	33	
rainbow chard, habanero buttery hot sauce		
char grilled beef tenderloin	55	
chimichurri, lime		

executive chef benjamin boeynaems
chef jean-georges vongerichten

warm & sustaining vegetarian		
sesame crusted maitake mushroom	23	
makrut lime, fragrant peanut curry		
white asparagus	26	
fresh herbs, amalfi lemon		
sunchoke ‘hollandaise’		
roasted cauliflower	28	
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	45	
three cheeses, farm egg		
tomato & mozzarella pizza	21	
basil, chili flakes		
spinach & herb pizza	27	
goat cheese, lemon		
mushroom pizza	35	
parmesan cheese, oregano, farm egg		
ricotta ravioli	25	
english peas, broad beans		
white asparagus		
chili, mint		
mushroom walnut bolognese	21	
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.