

## fizz

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**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

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**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

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**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*

## 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

## abc kitchens 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

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<b>guacamole</b>	16
<i>toasted pepitas, tomatillo salsa warm crunchy tortillas</i>	
<b>green chickpea hummus</b>	19
<i>served with pitta or crudités</i>	
<b>heirloom beet carpaccio</b>	19
<i>avocado purée, flavours of tartare</i>	
<b>dorset crab toast</b>	25
<i>green chili, dill, lemon aioli</i>	
<b>pretzel crusted calamari</b>	26
<i>spicy tomato sauce grainy mustard sauce</i>	

## light & bright

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<b>orkney sea scallop tartare</b>	31
<i>shiso, kohlrabi, plum sesame</i>	
<b>bluefin tuna tartare</b>	27
<i>avocado, ginger, white soy dressing</i>	
<b>kale salad</b>	14
<i>parmesan cheese, serrano chili, croutons</i>	
<b>agretti quesadilla</b>	18
<i>amalfi lemon, chilli, jalapeño salsa</i>	
<b>roast carrot &amp; avocado salad</b>	24
<i>crunchy seeds, crème fraîche citrus dressing</i>	
<b>winter chicories with sweet citrus</b>	21
<i>avocado, green peppercorn ranch</i>	

## brunch

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<b>lobster and caviar royale</b>	55
<i>shellfish hollandaise</i>	
<b>french toast</b>	26
<i>caramelised apple maple syrup</i>	
<b>dosa</b>	22
<i>egg, sambal, cheddar cheese dill, mint</i>	
<b>almond pancake</b>	22
<i>house-made almond butter whipped banana cream</i>	
<b>eggs benedict</b>	
<i>suffolk ham, english muffin</i>	26
<i>florentine sautéed spinach</i>	26
<i>royal smoked salmon</i>	34
<b>huevos rancheros</b>	18
<i>cacklebean farm eggs, corn tortillas</i>	
<b>cheddar cheeseburger</b>	33
<i>herbed mayonnaise, pickled jalapeño french fries</i>	
<b>seafood &amp; meat</b>	
<b>crispy dover sole tacos</b>	26
<i>aioli, cabbage, apple slaw</i>	
<b>bbq pork tacos</b>	18
<i>pickled pineapple, fresno chili relish</i>	
<b>arroz con pollo</b>	35
<i>crackling skin, lemon zest, black pepper</i>	
<b>crackling fried herb fed chicken</b>	38
<i>winter greens, buttery hot sauce</i>	
<b>char grilled beef tenderloin</b>	52
<i>chimichurri, lime</i>	

executive chef benjamin boeynaems  
chef jean-georges vongerichten

## warm & sustaining vegetarian

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

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