

## 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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english pea guacamole <i>sunflower seeds, tomatillo salsa warm crunchy tortillas</i>	17
green chickpea hummus <i>served with pitta or crudités</i>	19
heirloom beet carpaccio <i>avocado purée, flavours of tartare</i>	18
dorset crab toast <i>green chili, dill, lemon aioli</i>	26
pretzel crusted calamari <i>spicy tomato sauce grainy mustard sauce</i>	27

## light & bright

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orkney sea scallop tartare <i>shiso, kohlrabi, plum sesame</i>	34
bluefin tuna tartare <i>avocado, ginger, white soy dressing</i>	29
kale salad <i>parmesan cheese, serrano chili, croutons</i>	16
english asparagus quesadilla <i>jalapeño salsa</i>	24
roast carrot & avocado salad <i>crunchy seeds, crème fraîche citrus dressing</i>	23
spring lettuces <i>lightly fried artichokes strawberry-scented lemon vinaigrette radishes, parmesan &amp; macadamia</i>	22

## brunch

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cardamom dutch baby pancake <i>maple syrup</i>	17
french toast <i>caramelised apple maple syrup</i>	26
dosa <i>egg, sambal, cheddar cheese dill, mint</i>	22
almond pancake <i>house-made almond butter whipped banana cream</i>	22
eggs benedict <i>suffolk ham, english muffin</i>	26
<i>florentine sautéed spinach</i>	26
<i>royal smoked salmon</i>	34
huevos rancheros <i>cacklebean farm eggs, corn tortillas</i>	18
cheddar cheeseburger <i>herbed mayonnaise, pickled jalapeño french fries</i>	33
warm & sustaining vegetarian	
sesame crusted maitake mushroom <i>makrut lime, fragrant peanut curry</i>	23
white asparagus <i>fresh herbs, amalfi lemon sunchoke 'hollandaise'</i>	26
roasted cauliflower <i>turmeric tahini, red zhug, pistachio date molasses</i>	28
wood grilled shiitake mushroom <i>spring onion, roasted fennel yuzu kosho green goddess dressing market herbs</i>	26

## seafood & meat

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crispy dover sole tacos <i>aioli, cabbage, apple slaw</i>	26
bbq pork tacos <i>pickled pineapple, fresno chili relish</i>	25
arroz con pollo <i>crackling skin, lemon zest, black pepper</i>	35
crackling fried herb fed chicken <i>winter greens, buttery hot sauce</i>	33
char grilled beef tenderloin <i>chimichurri, lime</i>	55
salt marsh lamb rack <i>crusted with chilli crumbs goats cheese gnocchis broad beans and herb butter</i>	95

## pizza & pasta

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

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.