

fizz

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*

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

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 19
jalapeño salsa

roast carrot & avocado salad 23
*crunchy seeds, crème fraîche
citrus dressing*

crisp cucumbers 17
*preserved lemon, nigella, coriander & dill
cashew kefir dressing*

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 26
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

warm & sustaining vegetarian

morel mushrooms 23
macadamia cream, garlic bread and dill

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 39
three cheese, farm egg

tomato & mozzarella pizza 21
basil, chili flakes

squash blossom pizza 28
*sungold tomato, market squash
mozzarella and ricotta cheese*

mushroom pizza 35
parmesan cheese, oregano, farm egg

b.e.c pizza 22
three cheese, crispy bacon, farm egg

ricotta ravioli 25
*english peas, broad beans
white asparagus
chili, mint*

mushroom walnut bolognese 21
carrot paccheri, celery, mint

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.