

## fizz

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**raspberry lychee bellini** 19  
*crémant de limoux, raspberry, lychee*

**mimosa** 22  
*crémant de limoux, orange*

**paloma verde** 23  
*patrón el alto tequila, cucumber, mint  
st germain, soda*

## bloody mary

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**bloody mary** 22  
*belvedere vodka, tomato  
fermented habanero, pepper, lemon, salt*

**bloody maria** 22  
*patrón silver tequila, tomato  
fermented habanero, pepper, chilli salt*

**virgin mary** 15  
*seedlip garden, tomato  
fermented habanero, pepper, lemon, salt*

## margaritas

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**ginger margarita** 23  
*patrón reposado tequila  
cointreau, ginger, lime*

**tropical margarita** 22  
*patrón añejo tequila, mango & fresno  
lime, cocina tajín*

**basil jalapeño margarita** 22  
*patrón silver tequila, ancho reyes  
basil, jalapeño, 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 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

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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*

squash blossom 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

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cardamom dutch baby pancake 17  
*maple syrup*

french toast 26  
*cherries, toasted almonds  
clotted cream*

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

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crispy dover sole tacos 26  
*aioli, cabbage, apple slaw*

bbq pork tacos 25  
*red onion, habanero chilli relish*

arroz con pollo 35  
*crackling skin, lemon zest, black pepper*

crackling fried herb fed chicken 33  
*bbq sweetcorn relish, buttery hot sauce*

char grilled beef tenderloin 55  
*chimichurri, lime*

## warm & sustaining vegetarian

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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

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black truffle pizza 39  
*three cheese, farm egg*

tomato & mozzarella pizza 21  
*basil, chili flakes*

avocado pizza 28  
*jalapeño, coriander, lime*

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.