

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

abckitchens 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                               |    | seafood                                     |    | warm & sustaining vegetarian          |    |
|--------------------------------------------|----|---------------------------------------------|----|---------------------------------------|----|
| guacamole                                  | 17 | head on shrimp                              | 32 | sweet corn polenta                    | 19 |
| sunflower seeds, datterini tomato salsa    |    | sizzling garlic & chilli, parsley, lemon    |    | heirloom tomato and lemon thyme sauce |    |
| warm crunchy tortillas                     |    |                                             |    | seared girolle mushrooms              |    |
| green chickpea hummus                      | 19 | pretzel crusted calamari                    | 27 | squash blossom quesadilla             | 19 |
| served with pitta and crudités             |    | spicy tomato sauce, grainy mustard sauce    |    | jalapeño salsa                        |    |
| dosa                                       |    | south coast john dory                       | 58 | roasted cauliflower                   | 28 |
| coconut yoghurt, avocado, organic sprouts  | 18 | green olive dressing, grilled spring onions |    | turmeric tahini, red zhug, pistachio  |    |
| selection of chutneys                      |    | sauteed spinach                             |    | date molasses                         |    |
| strawberry and lemon                       | 20 | crispy dover sole tacos                     | 26 | wood grilled shiitake mushroom        | 26 |
| heirloom beet carpaccio                    | 18 | aioli, cabbage, apple slaw                  |    | spring onion, roasted fennel          |    |
| avocado purée, flavours of tartare         |    | cornish octopus                             | 39 | yuzu kosho green goddess dressing     |    |
| dorset crab toast                          | 26 | kohlrabi slaw, cashew, romesco              |    | market herbs                          |    |
| green chilli, dill, lemon aioli            |    |                                             |    |                                       |    |
| light & bright                             |    | meat                                        |    | pizza & pasta                         |    |
| orkney sea scallop tartare                 | 34 | bbq pork tacos                              | 25 | black truffle pizza                   | 39 |
| shiso, kohlrabi, plum sesame               |    | red onion, habanero chilli relish           |    | three cheese, farm egg                |    |
| bluefin tuna tartare                       | 29 | arroz con pollo                             | 35 | tomato & mozzarella pizza             | 21 |
| avocado, ginger, white soy dressing        |    | crackling skin, lemon zest, black pepper    |    | basil, chilli flakes                  |    |
| kale salad                                 | 16 | cheddar cheeseburger                        | 36 | avocado pizza                         | 28 |
| parmesan cheese, serrano chilli, croutons  |    | herbed mayonnaise, pickled jalapeño         |    | jalapeño, coriander, lime             |    |
| this morning's burratina                   | 18 | french fries                                |    | mushroom pizza                        | 35 |
| heirloom tomatoes, pistachio, coriander    |    | crackling fried herb fed chicken            | 33 | parmesan cheese, oregano, farm egg    |    |
| vanilla vinaigrette                        |    | bbq sweetcorn relish                        |    | ricotta ravioli                       | 26 |
| roast carrot & avocado salad               | 23 | buttery hot sauce                           |    | san marzano tomato sauce,             |    |
| crunchy seeds, crème fraîche               |    | char grilled beef tenderloin                | 55 | parmesan cheese, chili                |    |
| citrus dressing                            |    | chimichurri, lime                           |    | mushroom walnut bolognese             | 21 |
| crisp cucumbers                            | 17 |                                             |    | carrot paccheri, celery, mint         |    |
| preserved lemon, nigella, coriander & dill |    |                                             |    |                                       |    |
| cashew kefir dressing                      |    |                                             |    |                                       |    |

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.