

raspberry lychee bellini <i>crémant de limoux, raspberry, lychee</i>	19
mimosa <i>crémant de limoux, orange</i>	22
paloma verde <i>patrón el alto tequila, cucumber, mint st germain, soda</i>	23
bloody mary	
bloody mary <i>belvedere vodka, tomato fermented habanero, pepper, lemon, salt</i>	22
bloody maria <i>patrón silver tequila, tomato fermented habanero, pepper, chilli salt</i>	22
virgin mary <i>seedlip garden, tomato fermented habanero, pepper, lemon, salt</i>	15
margaritas	
ginger margarita <i>patrón reposado tequila cointreau, ginger, lime</i>	23
tropical margarita <i>patrón añejo tequila, mango & fresno lime, cocina tajín</i>	22
basil jalapeño margarita <i>patrón silver tequila, ancho Reyes basil, jalapeño, lime</i>	22

bloody mary	22
<i>belvedere vodka, tomato</i>	
<i>fermented habanero, pepper, lemon, salt</i>	
bloody maria	22
<i>patrón silver tequila, tomato</i>	
<i>fermented habanero, pepper, chilli salt</i>	
virgin mary	15
<i>seedlip garden, tomato</i>	
<i>fermented habanero, pepper, lemon, salt</i>	

ginger margarita	23
<i>patrón reposado tequila</i>	
<i>cointreau, ginger, lime</i>	
tropical margarita	22
<i>patrón añejo tequila, mango & fresno</i>	
<i>lime, cocina tajín</i>	
basil jalapeño margarita	22
<i>patrón silver tequila, ancho reyes</i>	
<i>basil, jalapeño, lime</i>	

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

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	
guacamole	17
sunflower seeds, datterini tomato 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	
this morning's burratina	18
heirloom tomatoes, pistachio, coriander vanilla vinaigrette	
roast carrot & avocado salad	23
crunchy seeds, crème fraîche citrus dressing	
crisp cucumbers	17
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.

brunch	
cardamom dutch baby pancake	17
maple syrup	
french toast	26
strawberry, vanilla maple syrup	
dosa	22
egg, sambal, cheddar cheese dill, mint	
almond pancake	22
house-made almond butter whipped banana cream	
eggs benedict	
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
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	

executive chef benjamin boeynaems
chef jean-georges vongerichten

warm & sustaining vegetarian	
sweet corn polenta	19
heirloom tomato and lemon thyme sauce seared girolle mushrooms	
squash blossom quesadilla	19
jalapeño salsa	
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	
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
san marzano tomato sauce parmesan cheese, chilli	
mushroom walnut bolognese	21
carrot paccheri, celery, mint	

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