

mimosa 22
crémant de limoux, orange

bloody mary

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

margaritas

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

at rens kitchen

laura at masafina

t merit mushrooms

james at canton

at smokin' brothers natoora

hansel and pretzel

steph and paddy cackleberry **farm**

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		
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	
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	
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	

warm & sustaining vegetarian	
sweet corn polenta	19
<i>heirloom tomato and lemon thyme sauce</i>	
<i>seared girolle mushrooms</i>	
white asparagus	26
<i>fresh herbs, amalfi lemon</i>	
<i>sunchoke 'hollandaise'</i>	
roasted cauliflower	28
<i>turmeric tahini, red zhug, pistachio</i>	
<i>date molasses</i>	
wood grilled shiitake mushroom	26
<i>spring onion, roasted fennel</i>	
<i>yuzu kosho green goddess dressing</i>	
<i>market herbs</i>	
pizza & pasta	
black truffle pizza	39
<i>three cheese, farm egg</i>	
tomato & mozzarella pizza	21
<i>basil, chili flakes</i>	
avocado pizza	28
<i>jalapeño, coriander, lime</i>	
mushroom pizza	35
<i>parmesan cheese, oregano, farm egg</i>	
b.e.c pizza	22
<i>three cheese, crispy bacon, farm egg</i>	
ricotta ravioli	25
<i>english peas, broad beans</i>	
<i>white asparagus</i>	
<i>chili, mint</i>	
mushroom walnut bolognese	21
<i>carrot paccheri, celery, mint</i>	

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.