

mimosa 22
crémant de limoux, orange

bloody mary

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patrón silver tequila, tomato
fermented habanero, pepper, chilli salt

margaritas

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

en at rens kitchen

laura at masafina

andrei at merit mushrooms

kiss the hippo james at canton

vincenzo at smokin' brothers natoora

hansel and pretzel

steph and paddy cackleberry farm

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		
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

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 florentine sautéed spinach royal smoked salmon
eggs benedict	26	
eggs benedict	26	
eggs benedict	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	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	
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.