

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	
english pea guacamole	17	head on shrimp	32	sweet corn polenta	19
sunflower seeds, tomatillo 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		english peas, broad beans	
crunchy seeds, crème fraîche		char grilled beef tenderloin	55	white asparagus, chilli, mint	
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.