fizz

raspberry lychee bellini *crémant de limoux, raspberry, lychee 19*
mimosa *crémant de limoux, orange 22*

bloody mary

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

margaritas

ginger margarita patrón *reposado tequila, cointreau, ginger, lime 23*
basil jalapeño margarita patrón *silver tequila, ancho reyes, basil jalapeño, lime 22*

mocktails

wild bellini *wild idol non-alcoholic sparkling wine, raspberry, lychee 15*
negroni vibrante *amarico, martini vibrante, peach and jasmine soda 15*

house-made sodas & tonics

turmeric tonic turmeric, *local honey, himalayan salt, key lime 14*
young ginger tonic *young ginger, lemon, himalayan salt 14*

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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.

caviar

oscietra 30g 180
beluga 30g 475
served with warm blinis and crème fraîche

crispy potato cake, smoked egg yolk, oscietra caviar 18 each
coconut ice cream, oscietra caviar and dill oil 55

table snacks

guacamole, tomatillo salsa, warm crunchy tortillas 17
green chickpea hummus, served with pita and crudites 19
pretzel crusted calamari, spicy tomato, mustard sauce 27
dorset crab toast, green chilli, fennel, lemon aioli 26

light & bright

orkney sea scallop tartare, shiso, kohlrabi, plum sesame 34
bluefin tuna tartare, avocado, ginger, white soy dressing 29
heirloom beet carpaccio, avocado purée, flavours of tartare 18

salads

kale salad, parmesan cheese, serrano chilli, sourdough croutons 16
roast carrot & avocado salad, crunchy seeds, crème fraîche
citrus dressing 23
crisp cabbage, asian pear, roasted onion squash
hazelnut furikake, miso dressing 17

brunch

cardamom dutch baby pancake, maple syrup 17
french toast, *roasted black figs, vanilla cinnamon 26*
dosa, *egg, sambal, cheddar cheese, dill, mint* 22
almond pancake, *house-made almond butter, whipped banana cream* 22
eggs benedict, *suffolk ham, english muffin 26*
eggs florentine, *sautéed spinach 26*
eggs royal, *smoked salmon 34*
huevos rancheros, *cacklebean farm eggs, corn tortillas 18*

warm & sustaining vegetarian

roasted cauliflower, turmeric tahini, red zhug, pistachio, date molasses 28
cornmeal crusted maitake & king oyster mushrooms, cultured cashew
lime leaf, passion fruit pepper sauce 22
wood grilled shiitake mushroom, spring onion, roasted fennel
yuzu kosho green goddess dressing, market herbs 26
new potato, marcona lemon cream, market vegetables
smoked chilli & saffron 19

pizza & pasta

black truffle pizza, three cheese, farm egg 39
tomato & mozzarella pizza, basil, chilli flakes 21
amalfi lemon pizza, ricotta, fontina and parmesan cheese 28
mushroom pizza, parmesan cheese, oregano, farm egg 35
b.e.c pizza, three cheese, crispy bacon, farm egg 22
ricotta ravioli, san marzano tomato sauce, parmesan cheese, chilli 26
mushroom walnut bolognese, carrot paccheri, celery, mint 21

tacos & masa

bbq pork taco, red onion, habanero chilli 25
crispy dover sole taco, aioli, cabbage, apple slaw 26

seafood

head on shrimp, sizzling garlic & chilli, parsley, lemon 32
south coast john dory, green olive, spinach, spring onions 58
cornish octopus, carrot puree, bhaji, carrot top pesto 39
wood roasted market fish mp

meat

arroz con pollo, crackling skin, lemon zest, black pepper 35
cheddar cheeseburger, herbed mayonnaise, pickled jalapeño
french fries 36
crackling fried herb fed chicken, tri colour cauliflower
buttery hot sauce 33
char grilled beef tenderloin, chimichurri, lime 55
dry-aged bone-in hereford ribeye (2-3 to share) 14/100g

sides

housemade skin-on french fries 10
london lettuce, house vinaigrette 9
crispy potatoes, fresno dressing 10

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.