

raspberry lychee bellini <i>crémant de limoux, raspberry, lychee</i>	19
mimosa <i>crémant de limoux, orange</i>	22
cucumber 75 <i>sapling gin, cucumber, mint crémant de limoux</i>	22
bloody mary 	
bloody mary <i>sapling vodka, tomato fermented habanero, pepper, lemon, salt</i>	22
bloody maria <i>mijenta blanco tequila, tomato fermented habanero, pepper, chilli salt</i>	22
virgin mary <i>seedlip garden, tomato fermented habanero, pepper, lemon, salt</i>	12
margaritas 	
ginger margarita <i>mijenta reposado tequila cointreau, ginger, lime</i>	23
pomegranate mezcalita <i>los siete misterios doba-yej mezcal pomegranate, lemon thyme</i>	23
basil jalapeño margarita <i>mijenta blanco tequila spicy jalapeño, basil, lime</i>	23

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 16
toasted pepitas, tomatillo salsa
warm crunchy tortillas

green chickpea hummus 19
served with pitta or crudités

heirloom beet carpaccio 19
avocado purée, flavours of tartare

dorset crab toast 25
green chili, dill, lemon aioli

pretzel crusted calamari 26
spicy tomato sauce
grainy mustard sauce

light & bright

orkney sea scallop tartare 31
shiso, kohlrabi, plum sesame

bluefin tuna tartare 27
avocado, ginger, white soy dressing

kale salad 14
parmesan cheese, serrano chili, croutons

agretti quesadilla 18
amalfi lemon, chilli, jalapeño salsa

roast carrot & avocado salad 24
crunchy seeds, crème fraîche
citrus dressing

winter chicories with sweet citrus 21
avocado, green peppercorn ranch

mother’s day brunch

french toast 26
caramelised apple, 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
royale smoked salmon 34

huevos rancheros 18
cacklebean farm eggs, corn tortillas

cheddar cheeseburger 33
herbed mayonnaise, pickled jalapeño
french fries

lobster royale 55
shellfish hollandaise, caviar

seafood & meat

crispy dover sole tacos 26
aioli, cabbage, apple slaw

bbq pork tacos 18
pickled pineapple, fresno chili relish

arroz con pollo 35
crackling skin, lemon zest, black pepper

crackling fried herb fed chicken 38
winter greens, buttery hot sauce

char grilled beef tenderloin 52
chimichurri, lime
executive chef benjamin boeynaems
chef jean-georges vongerichten

warm & sustaining vegetarian

sesame crusted maitake mushroom 23
makrut lime, fragrant peanut curry

roasted murasaki yam 24
black and white sesame, ginger
spring onion, lime

roasted cauliflower 24
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 42
three cheeses, farm egg

tomato & mozzarella pizza 21
basil, chili flakes

spinach & herb pizza 28
goat cheese, lemon

mushroom pizza 34
parmesan cheese, oregano, farm egg

ricotta ravioli 24
san marzano tomato sauce
parmesan cheese, chili

mushroom walnut bolognese 25
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.

due to the presence of allergens in our kitchen, we unfortunately
cannot guarantee any menu item will be completely free
from a particular allergen.