

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		pizza & pasta	
sweet pea guacamole	16	head on shrimp	29	black truffle pizza	42
sunflower seeds, green chili warm crunchy tortillas		sizzling garlic & chili, parsley, lemon		three cheese, farm egg	
green chickpea hummus	19	charred grilled octopus	39	tomato & mozzarella pizza	21
served with pitta and crudités		cuttlefish, kohlrabi slaw cashew, romesco		basil, chili flakes	
dosa	17	crispy dover sole tacos	26	avocado pizza	27
coconut yoghurt, avocado lemon dressing, sprouts		aioli, cabbage, apple slaw		jalapeño, coriander, lime	
heirloom beet carpaccio	19	sautéed south coast john dory	55	mushroom pizza	34
avocado purée, flavours of tartare		fragrant broth with spinach, basil lemon confit		parmesan cheese, oregano, farm egg	
dorset crab toast	25	meat		ricotta ravioli	24
green chili, dill, lemon aioli		bbq pork tacos		san marzano tomato sauce, parmesan cheese, chili	
pretzel crusted calamari	26	arroz con pollo		mushroom walnut bolognese	25
spicy tomato sauce, grainy mustard sauce		crackling skin, lemon zest, black pepper		carrot paccheri, celery, mint	
light & bright		cheddar cheeseburger		warm & sustaining vegetarian	
orkney sea scallop tartare	31	herbed mayonnaise, pickled jalapeño french fries		beer battered maitake mushroom	23
shiso, kohlrabi, plum sesame		crackling fried herb fed chicken		citrus honey, black sesame, togarashi	
bluefin tuna tartare	27	char grilled beef tenderloin		crispy artichoke	24
avocado, ginger, white soy dressing		chimichurri, lime		rose saffron aioli, fennel pollen amalfi lemon	
kale salad	14	bbq sweetcorn relish, buttery sweet sauce		roasted cauliflower	24
parmesan cheese, serrano chili, croutons				turmeric tahini, red zhug, pistachio date molasses	
this morning's burratina	18			squash blossom quesadilla	18
heirloom tomatoes, pistachio, coriander vanilla vinaigrette				jalapeño salsa	
roast carrot & avocado salad	24				
crunchy seeds, crème fraîche citrus dressing					
crisp summer cucumbers	17				
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.