

taste of abc kitchens

table snacks

green chickpea hummus
*served with warm pitta and
market crudités*

english pea guacamole
*sunflower seeds, tomatillo salsa
warm, crunchy tortillas*

dorset crab toast
green chili, dill, lemon aioli

light & bright

heirloom beet carpaccio
avocado purée, flavours of tartare

orkney sea scallop tartare
shiso, kohlrabi, plum sesame

pretzel crusted calamari
*spicy tomato sauce, grainy mustard
sauce*

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

warm & sustaining

crispy dover sole tacos
aioli, cabbage, apple slaw

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

char grilled beef tenderloin
chimichurri, lime

wood grilled shiitake mushroom
*spring onion, roasted fennel
yuzu kosho green goddess dressing
market herbs*

desserts

salted caramel ice cream sundae
*candied peanuts and popcorn
hot fudge sauce*

coconut panna cotta
tropical fruit, yuzu

executive chef benjamin boeynaems
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.
all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.

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