

## snacks



bread & butter 3  
petit lucques olives 3  
marcona almonds 3  
speck al naturale 6  
ventricina luigi di lello 6

## aperitifs



fino 5  
champagne gyéjacquot brut 10  
lillet blanc 6  
cynar spritz 7.5  
orchard spritz 4.5  
st. leonard's lemonade

# St Leonards

Friday 10th August 2018

## shellfish



oyster - natural 3  
oyster - dressed 3.5  
oyster - flamed 3.5  
cherrystone clam. sichuan oil. coriander 9

## small



melon & wakame sunomono 5  
beetroot. fresh almond. creme fraiche. black garlic 7  
raw mackerel. soy butter. dandelion 8  
wild bass crudo. lardo. burnt kohlrabi. savory 11  
raw tuna. cucumber. broad beans. dijon cream 12  
courgette. peas. chive. razor clam 9  
friggitteli peppers. smoked cod's roe. furikake 10  
burrata. courgette. coco beans. purslane 12  
leek heart. almond cream. summer truffle 9  
smoked eel & foie gras custard. pork rind 12

## hearth



hake. baby leeks. crab aioli 18  
black bream. fennel. lemon. capers 14  
vegetable plate 15  
dexter bavette. green peppercorn. laver 19  
tamworth chop. apricot. pickled mustard 21

whole challans duck. allard style. olives & chickory (2) 48

50 day aged belted galloway sirloin 1kg. anchovy hollandaise (2) 85

## sides



hispi cabbage. pork fat. xo crumb 5  
sprouting broccoli. ham knuckle. smoked chilli 5  
pound farm leaves 4  
fig leaf potatoes 4  
salt & pepper fries 5

## dessert



kesar mango sorbet 5  
salt caramel & east india sherry tart. cardamon ice cream 7  
blackberries. fromage frais. lemon verbena. meringue 7  
rhum baba. smoked pineapple. black treacle. anise ice cream 7  
roquefort. celery. walnut 9  
l'etivaz 9