

s n a c k s



bread & butter 3
marcona almonds 4
petit lucques olives 4
speck al naturale 6
ventricina luigi di lello 6

a p e r i t i f s



fino 5
champagne gyéjacquot brut 10
cynar spritz 7.5
agua di madre 4.5
st leonards lemonade 4.5

St Leonards

Thursday 11th October 2018

o y s t e r s



oyster - natural 3
oyster - dressed 3.5
oyster - flamed 3.5

s m a l l



fresh stracciatella. preserved tomatoes. pumpkin seed 9
beetroot. black garlic. wet walnut. fromage blanc 9
grilled leek heart. almond cream. truffle 11
grey mullet crudo. lardo. burnt kohlrabi. savory 9
raw mackerel. soy butter. dandelion 9
smoked eel & foie gras custard. pork rind 12

h e a r t h



stone bass. nihari masala. celeriac. lime pickle 18
hake. brown crab & aioli. baby leek. old bay 19
bavette. green peppercorn. dulce. creme fraiche 19
tamworth chop. williams pear. alpine daikon. mustard 26
vegetable plate 16

monkfish. sea buckthorn & mollasses. sea herbs (2) 58
60 day aged hereford sirloin. anchovy hollandaise 1kg (2) 80

s i d e s



hispi cabbage. pork fat. xo crumb 5
sprouting broccoli. ham knuckle. smoked chilli 6
farm leaves 4
fig leaf potatoes 4
french fries 5

d e s s e r t



pear & sichuan pepper sorbet 5
fromage frais. sweet & sour blackberries. lemon verbena 7
salted caramel & east india sherry tart. cardamom ice cream 9
roquefort. celery. walnut 9
cantal. truffle. dripping toast 10