

s n a c k s



bread & butter 3
marcona almonds 4
prosciutto marchigiano 6
quail eggs. wild mushroom salt 4

2 c o u r s e s 2 5

3 c o u r s e s 3 0



beetroot. black garlic. wet walnut. creme fraiche
raw mackerel. soy butter. dandelion

coal roasted pumpkin. borlotti beans. braised treviso
swaledale lamb. figs. hazelnut
stone bass. nihari masala celeriac. lime pickle

fromage frais. plum. lemon verbena
pear & sichuan pepper sorbet

St Leonards

Thursday 8th November 2018

s h e l l f i s h



cumbrae oyster, scotland
dressed pickled ramson 3.5
flamed pickled lingonberry. horseradish 3.5
quisaquilla prawns. old bay mayonnaise 9
razor clams. trumpets. salsify. cucumber 11
isle of mull scallop. girolles. butternut 10

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fresh stracciatella. vanilla persimmon. green mandarin 9
beetroot. black garlic. wet walnut. creme fraiche 7
grilled leek heart. almond cream. truffle 11
raw mackerel. soy butter. dandelion 8
wild bass crudo. lardo. burnt kohlrabi. savory 11
raw plaice. smoked mushroom. parsley root. chicken jus 10
smoked eel. foie gras custard. pork rind 12

h e a r t h



coal roasted pumpkin. coco beans. treviso 15
vegetable plate 16
stone bass. celeriac. nihari masala. lime pickle 18
hake. brown crab aioli. baby leek 19
partridge. squash. pinenut 16
swaledale lamb. figs. hazelnut 24
tamworth chop. apple. green dandelion 26

monkfish. sea buckthorn mollasses. beach herbs 800g (2) 58
whole challans duck. allard style. mint. olives (2) 50
80 day aged dexter sirloin. anchovy hollandaise
500 g (1) 40 1kg (2) 80

s i d e s



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

d e s s e r t



cold press rapeseed oil ice cream 5
pear & sichuan pepper sorbet 5
fromage frais. plum. lemon verbena 7
salted caramel & east india sherry tart. cardamom ice cream 9
roquefort. celery. walnut 9
comté. truffle. dripping toast 10