

snacks



bread & butter 3
quail eggs. wild mushroom salt 4
speck naturale 6

2 courses 22

3 courses 26



stracciatella. vanilla persimmon. green mandarin
raw mackerel. soy butter. dandelion

vegetable plate
cod. celeriac. nihari masala. lime pickle
swaledale lamb. figs. hazelnut

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

St Leonards

Wednesday 5th December 2018

shellfish



cumbrae oyster, scotland
dressed english grape. cucumber. purple shiso 3.5
flamed beef dripping. green tomato. horseradish 3.5
quisaquilla prawns. old bay mayonnaise 9
queen scallops. girolles. butternut 10
razor clams. salsify. trompette 8
langoustines. miso & chilli aioli 13

small



beetroot. black garlic. wet walnut. creme fraiche 7
grilled leek heart. almond cream. truffle 9
stracciatella. vanilla persimmon. green mandarin 9
raw mackerel. soy butter. dandelion 8
raw plaice. smoked mushrooms. chicken jus 8
smoked eel & foie gras custard. pork rind 10
raw sika deer. burnt kholrabi. jerusalem artichoke 11
raw tuna. cedro. blackberry 12

hearth



vegetable plate 16
cod. celeriac. nihari masala. lime pickle 18
hake. brown crab aioli. baby leek 19
swaledale lamb. figs. hazelnut 21
tamworth chop. apple. green dandelion 28
monkfish. sea buckthorn mollasses. beach herbs (2) 58
whole challans duck. allard style. mint. olives (2) 50
100 day aged hereford sirloin 800g. anchovy hollandaise (2) 70
60 day belted galloway rib 1kg. anchovy hollandaise (2) 80

sides



hispi cabbage. pork fat. xo crumb 5
purple sprouting broccoli. ham knuckle. smoked chilli 6
coal roasted potatoes. salsa verde. creme fraiche 6
salt & pepper fries 5
treviso & anchovy 5

dessert



cold press rapeseed oil ice cream 5
pear & sichuan pepper sorbet 5
fromage frais. plum. meringue 7
salted caramel & east india sherry tart. cardamom ice cream 9
comté. quince. oat cake 9