

s n a c k s



grilled stockholm bread 3
quail eggs. forest salt 4
smoked middlewhite. pickled mustard. rhubarb 7
pork skin. old bay 5

s h e l l f i s h



smoked mussels. portugese kale. chanterelles 10
roast endive. crab & lardo 12

St Leonards

s m a l l



grilled leek heart. almond cream. truffle 9
beetroot. black garlic. walnut. creme fraiche 7
coal roast celariac. duck offal. salted plum 9
burrata. puntarelle. clementine 8
torched mackerel. soy butter. dandelion 8
smoked eel. tokyo turnip. cedro 10
roast salsify. prune. lamb jus. cured lamb heart 10

h e a r t h



hearth roasted vegetable plate 18
cod. white bean. broccolo 24
lamb caillette. braised split peas. pork fat 26
tamworth chop 28

whole challans duck. allard style. mint. olives (2) 60
60 day-aged belted galloway beef rib (2)
650g 65 800g 80

s i d e s



king cabbage. pork fat. xo crumb 5
sprouting broccoli. ham knuckle. smoked chilli 6
coal roasted potatoes. salsa verde. creme fraiche 6
bitter leaves & anchovy 5
celeriac mash 6