

champagne gyejacquot brut 12

cynar spritz 7.5

negroni 11.5

Wednesday 13th March 2019

s n a c k s



grilled stockholm bread 3.5

quail eggs. forest salt 4

smoked pigs head & tabasco 9

little grilled cheese. leek top kimchi 6

smoked cods roe. seaweed crisp 5

s h e l l f i s h



carlingford oyster. blood orange & fennel 4 *each*

roast endive. crab & lardo 12

smoked mussels. chanterelle. portuguese kale 9

hand dived scallop. espelette butter. wild leek 10

St Leonards

s m a l l



grilled leek heart. almond cream. truffle 11

burrata. puntarelle. clementine 9

flamed mackerel. soy butter. dandelion 8

beetroot. black garlic. walnut. creme fraiche 7

smoked eel. tokyo turnip. cedro 10

coal roast celeriac. duck offal. salted plum 9

salt cod. corno pepper. little gem. egg 8

h e a r t h



hearth roasted vegetable plate 18

cod. white bean. broccolo 26

rabbit. wild garlic. calcots 24

lamb caillette. braised split peas. pork fat 24

saddleback chop 28

whole challans duck. allard style. mint. olives (2) 60

100 day-aged highland cross sirloin 1kg (2) 100

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 5

please inform your waiter for any dietary requirements
a discretionary 12.5% service charge is added to every bill