

champagne gyejacquot brut 12

cynar spritz 7.5

negroni 11.5

Thursday 14th 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
fried oysters. sichuan oil. ginger 7

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
gurnard. lemon yogurt. buddha's hand. sorrel 10

h e a r t h



hearth roasted vegetable plate 18
cod. white bean. broccolo 26
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