

s n a c k s



grilled stockholm bread 3.5
cobble lane saucisson 50g 7
grilled cheese. leek top kimchi 5
quail eggs. forest salt 4
crispy pork skins. old bay 4
salt croquettes. red pepper 5
carlingford oyster
blood orange & fennel 4
river teign oyster
aguachile granita 4

a p e r i t i f



champagne gyejacquot brut 12.5
puerto fino lustau 5
negroni 11.5
lillet infused with citrus and rose petals w/tonic 11.5

St Leonards

s m a l l



burnt leek. almond cream. chive 7
burrata. heritage carrot. burnt clementine 8
grilled mackerel. soy butter. dandelion 8
smoked gurnard. lemon yogurt. amalfi lemon 8
roast endive. crab & lardo 11
beetroot. black garlic. walnut. creme fraiche 6
winter tomatoes. whipped feta. three cornered leek 7

h e a r t h



hearth roasted vegetable plate 16
bream. flageolet bean. baby artichoke 22
grilled bavette. cured bone marrow 19
tamworth chop. mustard miso 26

half herb fed chicken. mushroom. tarragon. miso 38
whole challans duck. allard style. green olive. mint (2) 60
60 day-aged belted galloway sirlion 1.1kg (2) 110

s i d e s



king cabbage. pork fat. xo crumb 5
sprouting broccoli. hazelnut. smoked chilli 5
coal roasted potatoes. dulse butter 5
bitter leaves & anchovy 4
celeriac mash 5