

s n a c k s



grilled stockholm bread 3.5
quail eggs. forest salt 4
pork skins. old bay 4
grilled cheese. leek top kimchi 5
smoked tamworth lardo 7
pig head terrine. baby carrot 7
jersey oysters
flamed. new orleans style 4.5
river teign oysters
dressed pomelo. sichuan oil 4

a p e r i t i f



champagne gyejacquot brut 12.5
negroni 11.5
walnut margarita 10
regal rogue. wild rosé spritz 8.5
wild rhubarb daiquiri 10

St Leonards

h e a r t h



hearth roasted vegetable plate 16
pollock. baby artichoke. bottarga 22
dexter bavette. green peppercorn. laver. creme fraiche 19
tamworth chop. mustard miso 26

s m a l l



burnt leek. almond cream. summer truffle. chive 9
burrata. broad beans. kumquat. citrus caramel 8
raw mackerel. soy butter. dandelion 8
beetroot. black garlic. creme fraiche 6
isle of wight tomatoes. herb yogurt. dulse and kombu 8
grey mullet ceviche. preserved lemon. wild garlic 9
margherita onion. raw tuna. bone caramel 10

lemon sole. beach herbs. burnt lemon butter (2) 55
half herb fed chicken. miso. tarragon (2) 38
whole challans duck. allard style. green olive. mint (2) 60
60 day-aged belted galloway porterhouse 1kg (2) 100

s i d e s



king cabbage. pork fat. xo crumb 5
sprouting broccoli. smoked chilli. hazelnut 5
coal roasted potatoes. wild garlic butter 5
bitter leaves & anchovy 4
salt & pepper fries 4

bottomless sustainable still and sparkling water at £1 per head

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