

s n a c k s



grilled stockholm bread 3.5
salt cod croquettes. wild garlic 5
grilled cheese. leek top kimchi 5
smoked tamworth ham 7
crispy pork skins. old bay 4
carlingford oysters
flamed. new orleans style 4.5
river teign oysters
dressed aguachile 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
rosemary fix 10

St Leonards

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
beef tartare. soy cured egg yolk. buckwheat 9
isle of wight tomatoes. herb yogurt. dulce and kombu 8
margherita onion. raw tuna. bone caramel 10
grey mullet ceviche. preserved lemon. wild leek 9

h e a r t h



hearth roasted vegetable plate 16
hake. baby artichoke. bottarga 22
dexter bavette. green peppercorn. laver. creme fraiche 19
tamworth chop. mustard miso 26
pork belly. smoked eel. cucumber. almond 24

half herb fed chicken. miso. tarragon (2) 38
whole challans duck. allard style. green olive. mint (2) 60
60 day-aged belted galloway (2)
porterhouse 950g 95 sirloin 1kg 100

s i d e s



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