

s n a c k s



- grilled stockholm bread 3.5
- quail eggs. forest salt 4
- grilled cheese. leek top kimchi 5
- smoked tamworth ham 7
- chicken skin. parmesan mousse 5

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
- kaffir lime gimlet 10

# St Leonards

s h e l l f i s h



- maldon rock oyster
  - flamed. new orleans style* 4.5
  - dressed. pomelo. sichuan oil* 4
- diver scallop. tomato glaze. peppers 10
- river teign mussels. smoked butter 8

s m a l l



- burnt leek. almond cream. summer truffle. chive 9
- burrata. citrus caramel. broad beans. kumquats 8
- raw mackerel. soy butter. dandelion 8
- beetroot. black garlic. creme fraiche 6
- isle of wight tomatoes. herb yogurt. dulse & kombu 6
- raw sea bream. kiwi. fermented beetroot. nasturtium flower 8

h e a r t h



- hearth roasted vegetable plate 16
- cod. baby artichoke. bottarga 22
- dexter bavette. green peppercorn. laver. creme fraiche 19
- tamworth chop. mojo rojo 26
- half herb fed chicken. miso. tarragon (2) 38
- whole challans duck. allard style. green olive. mint (2) 60
- 60 day-aged belted galloway porterhouse (2) 1kg 100

s i d e s



- hispi cabbage. pork fat. xo crumb 5
- coal roasted potatoes. caper & anchovy butter 5
- farm leaves 4
- salt & pepper fries 4
- collard greens. ham knuckle 5

*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