

snacks



grilled stockholm bread 3.5
grilled cheese. leek top kimchi 5
pork skin. old bay 4
friggitelli peppers. smoked cods roe 7
islington beef heart pepperoni 60g 6
salted pollock croquette. dulce emulsion 5

aperitif



fino en rama 5
sauvage spritz 11.5
chipotle margarita 11.5
negroni 10

St Leonards

shellfish



jersey oyster
flamed. *pork fat. gooseberry. cumin* 4.5
dressed. *whitecurrant. leek. marigold* 4
diver scallop. masala. pistachio 9

small



burnt leek. almond cream. summer truffle. chive 9
burrata. hazelnut. smoked chilli. kumquat 8
coal roast beetroot. peach. sheeps ricotta. almond 6
raw mackerel. aquachile. creme fraiche 8
raw sea bream. kiwi. fermented beetroot. nasturtium 8
raw seabass. yoghurt. cucumber. lime 9
squid. fennel. chilli. lemon 10
rabbit terrine. kelp gribiche. smoked egg 8

hearth



hearth roasted vegetable plate 16
tamworth chop. mojo rojo 18
bream. coco beans. lovage. peas 18
bavette. green peppercorn. laver 19
fried skate. anchovy butter. gribiche 20

limited



turbot. tomato garum (3/4) 120
whole challans duck. allard style. mint. olive (2) 68
60 day-aged belted galloway sirloin (1/2) 1kg 100

sides



hispi cabbage. pork fat. xo crumb 5
coal roasted potatoes. caper & anchovy butter 5
farm leaves 4
salt & pepper fries 5
cuore del vesuvio & anchovy 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