

snacks



grilled stockholm bread 3.5
cobble lane saucisson 50g 7.5
quail eggs. forest salt 4
carlingford oysters
blood orange & fennel 4
aguachile granita 4

hair of the dog



beef stock bloody mary 8
absolut, tomato juice, spices, beef/vegetable stock, forest salt
walnut margarita 10
olmeca altos blanco, walnut & pale ale syrup, lime juice
old molsey 8
absolut, dry riesling, apple, lime juice
N.70 10
mezcal, lemon juice, hogweed & cherry vinegar syrup

St Leonards

small



burnt leek. almond cream. truffle. chive 9
burrata. heritage carrot. burnt clementine 8
grilled mackerel. soy butter. dandelion 8
beetroot. black garlic. walnut. creme fraiche 6
winter tomatoes. whipped feta. wild onions. shiso 7

brunch



smoked pork cheek hash. poached egg. hollandaise 12
bavette steak & eggs. corno peppers. salsa macha 16
hot smoked salmon. house rye. beet & horseradish yoghurt 14
grilled brioche ricotta. rhubarb. pistachio 10
heritage grain bowl. avocado. whipped feta. peas. broad beans 12
grilled mushroom tartine. herbed labneh. poached eggs 10

hearth



hearth roasted vegetable plate 16
cod. white bean. broccolo 22
tamworth chop. mustard miso 26

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

sides



king cabbage. pork fat. xo crumb 5
sprouting broccoli. hazelnut. smoked chilli 5
coal roasted potatoes. salsa verde. creme fraiche 5
bitter leaves & anchovy 4

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