

HEARTH

A LA CARTE MENU SAMPLE MAY 2024

APERITIF

LAPSANG SOUCHONG PENICILLIN 15

MILK WASHED ARTICHOKE MARGARITA 16

BERGAMOT MANHATTAN 15

WOOD FIRED EMPANADA WITH SPINACH, POTATO AND FETA 18

BURRATA WITH PEAS, WHITE ASPARAGUS, RADISH AND LEMON VERBENA 19

MARINATED COURGETTES WITH GREEN TAHINI, BRONTE PISTACHIO AND SAUCE VIERGE 17

GRILLED GREEN ASPARAGUS WITH RANCH DRESSING 19

NETTLE RAVIOLI WITH COWS MILK RICOTTA AND PECORINO 24

GRILLED MONKFISH WITH COCONUT, CURRY LEAVES AND FLATBREAD 41

TRANCHE OF BRILL WITH SWEET CICELY BEURRE BLANC 44

LAMB KOFTA WITH TOUM, SMOKED TOMATO AND PICKLED HABANADA PEPPER 38

WOOD ROASTED CHICKEN WITH POTATO, MOREL AND VIN JAUNE 46

FARM LETTUCE WITH BUTTERMILK AND SOFT HERBS 12

A BOWL OF JERSEY ROYAL POTATOES WITH SAUCE VERT 14

AFFOGATO WITH RICCIARELLI 11

TARTE TROPEZIENNE WITH CRÈME DIPLOMATE, ORANGE BLOSSOM AND STRAWBERRIES 15

ALMOND FRANGIPANE TART WITH WOOD FIRED LOQUATS AND CRÈME FRAICHE 16

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE.

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE TALK TO YOUR WAITER WHO WILL BE HAPPY TO HELP.