

HEARTH

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

HECKFIELD GIN AND TONIC 15

BARREL AGED NEGRONI 20

PAN CON TOMATE WITH HOME FARM ONION AND SPENWOOD 4

PLATE OF SALAME MOLINARI 10

WOOD FIRED EMPANADA WITH SLOW COOKED FARM GREENS, TALEGGIO AND TOMATO JAM 17

BURRATA WITH MELON, SAN DANIELE, ALMONDS AND PICKLED CHILLI 19

MARINATED COURGETTES WITH GREEN HERB TAHINI, PISTACHIO AND SAUCE VIERGE 18

CAVATELLI WITH BROAD BEANS, GUANCIALE AND BLACK PEPPER 24

CRAB CURRY WITH GINGER, FIG LEAF AND FLATBREAD 35

WOOD FIRED RICE WITH GRILLED MONKFISH AND FENNEL 42

BRAISED RABBIT LEG WITH PEAS, LOVAGE AND VERJUS 37

PORK COLLAR WITH ROASTED APRICOT AND DRAGONCELLO 45

SALAD OF FARM LEAVES WITH BUTTERMILK DRESSING AND GREEN JUICE 12

WOOD ROASTED JERSEY ROYALS WITH ROSEMARY AND GARLIC 12

AFFOGATO WITH RICCIARELLI 11

PEACH LEAF CRÈME CARAMEL WITH LOGANBERRIES AND FARM CREAM 14

CHOCOLATE AND SOUR CHERRY SWISS ROLL WITH KIRSCH CREAM 15

PYGHTLE WITH PEAS AND OAT CAKES 14

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.