

# HEARTH

## A LA CARTE MENU SAMPLE APRIL 2025

### APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

SMOKED COD'S ROE WITH RADISH, PICKLED FENNEL AND LAVOSH 9

A PLATE OF SALAME MOLINARI 10

WOOD FIRED FLATBREAD WITH COWS' CURD, SMOKED TOMATO AND WILD GARLIC 16

BURRATA WITH PEAS, ASPARAGUS, RADISH AND LEMON VERBENA 18

WILD BASS CRUDO WITH BLOOD ORANGE AND NEW SEASON TWO FIELDS OLIVE OIL 22

GRILLED WHITE ASPARAGUS WITH BROWN BUTTER, ALMONDS AND CURRANTS 21

TAGLIATELLE WITH WALNUTS, WILD GARLIC AND SALTED RICOTTA 24

BOUDIN BLANC WITH CRUSHED BROAD BEANS, GRILLED LETTUCE  
AND CHARRED ONION BROTH 38

GRILLED MACKEREL WITH RED DULSE, CHARRED SPRING ONION AND KOHLRABI 41

RACK OF LAMB WITH COCO BEANS, SALSA VERDE AND BRASSICA TOPS 48

SALAD OF FARM LEAVES, TULIPS AND BUTTERMILK 12

GRILLED JERSEY ROYAL POTATOES WITH SAUCE VERTE 12

AFFOGATO WITH RICCIARELLI 11

WOOD FIRED CREPE BRULEE WITH GRILLED GARIGUETTE STRAWBERRIES 15

CITRUS AND FIOR DI LATTE SEMI FREDDO WITH CANDIED CITRUS AND HECKFIELD CREAM 16

WIGMORE WITH HONEYCOMB 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.