

HEARTH

A LA CARTE MENU SAMPLE FEBRUARY 2025

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

EMBER ROASTED SCALLOP WITH JERUSALEM ARTICHOKE AND SALTED RHUBARB 10 EACH

WOOD FIRED FLATBREAD WITH SMOKED IBERIKO TOMATO, FETA AND OREGANO 17

SALT BAKED KOHLRABI WITH WALNUT, APPLE AND ALEXANDER 16

SLOW COOKED LEEK AND POTATO SOUP 17

CAVATELLI WITH FARM PORK AND FENNEL SAUSAGE RAGU 28

GRILLED CHALK STREAM TROUT WITH CITRUS BEURRE BLANC AND KOHLRABI 41

CONFIT DUCK LEG WITH FARM CELERIAC AND GREEN PEPPERCORN SAUCE 36

BRAISED BEEF SHORT RIB WITH POLENTA AND WILD GARLIC GREMOLATA 44

WOOD ROASTED ARRAN VICTORY POTATOES WITH ROSEMARY AND GARLIC 12

FARM RED CABBAGE SALAD WITH CRÈME FRAICHE, CURRANTS AND RYE 12

AFFOGATO WITH RICCIARELLI 11

BUTTERMILK SEMIFREDDO WITH CANDIED CITRUS AND PISTACHIO LANGUE DE CHAT 15

STEAMED CHOCOLATE PUDDING WITH CANDIED CHESTNUT AND FARM CREAM 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.