

HEARTH

A LA CARTE MENU SAMPLE JANUARY 2025

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

WOOD FIRED FLATBREAD WITH CRAB, KOHLRABI AND CHILLI 21

WOOD ROASTED BEETROOT WITH MACADAMIA CREAM, CITRUS AND BITTER LEAVES 17

SALT BAKED CELERIAC WITH HAZELNUT, PEAR REDUCTION AND HERB CRÈME FRAÎCHE 18

SMOKED BLACK IBERIKO TOMATOES WITH EWE'S CURD, THREE-CORNERED LEEK AND LAVOSH 19

CAVATELLI WITH TEMA ARTICHOKE, GUANCIALE AND BLACK PEPPER 24

BOWL OF CLAMS WITH ALEXANDER AND SOURDOUGH 28

STUFFED FARM SAVOY CABBAGE WITH RABBIT, CIME DI RAPA AND VERJUS 31

GRILLED PLAICE WITH BEURRE BLANC AND CHIVES 46

GRILLED VEAL CHOP WITH BORLOTTI BEANS AND SALSA VERDE 52

A BOWL OF CREAMED FARM CAVOLO NERO 12

WOOD ROASTED POMME ANNA 12

AFFOGATO WITH RICCIARELLI 11

RHUBARB AND APPLE CRUMBLE WITH ANGLAISE 15

BLOOD ORANGE JELLY WITH HONEY SET CREAM AND ROSEMARY, BLOOD ORANGE SAUCE 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.