

HEARTH

A LA CARTE MENU SAMPLE JULY 2024

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV	18
CHARLES HEIDSIECK, BLANC DE BLANCS NV	29
BARREL AGED NEGRONI	20

WOOD FIRED FLATBREAD WITH CAPONATA AND STRACCIATELLA	18
MARINATED TOMATOES WITH CUCUMBER, GREEN ALMOND AND TOMATO WATER	19
WOOD ROASTED BEETROOTS WITH BLACKCURRANT LEAF CURD, CANDIED SEEDS AND BLACKCURRANT REDUCTION	17
GRILLED AUBERGINE WITH TAHINI, TOMATO AND FENNEL FLOWERS	21
STUFFED PEPPERS WITH PORK, SOURDOUGH AND OREGANO	29
WOOD ROASTED TROUT WITH SLOW COOKED COURGETTES AND LEMON BUTTER	35
BAKED SAFFRON RICE WITH GRILLED PRAWNS AND BOTTARGA	36
SMOKED DUCK BREAST WITH FIVE SPICE, REDCURRANTS AND CHARD	42
HECKFIELD COTE DE BEOUF WITH CHIMMICHURRI	85
LETTUCE WITH CARROT, TAHINI AND VERJUS DRESSING	14
GRILLED CHARLOTTE POTATO SALAD WITH RANCH DRESSING	14

AFFOGATO WITH RICCIARELLI 11

PEACH AND LEMON VERBENA PIE WITH FARM RASPBERRIES AND CREAM	19
ROSE SET CREAM WITH LOGANBERRIES AND VANILLA SHORTBREAD	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.