

HEARTH

A LA CARTE MENU SAMPLE MARCH 2025

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

WOOD FIRED FLATBREAD WITH CIME DI RAPA, TALEGGIO AND SMOKED CHILLI JAM 17

GRILLED CALCOT ONIONS WITH AGRESTO AND CRÈME FRAICHE 19

WOOD ROASTED BEETROOTS WITH AJO BLANCO, BLOOD ORANGE AND CANDIED SEEDS 17

MAMMOLE ARTICHOKE WITH EWE'S CURD, SPINACH AND CEDRO 26

RISOTTO BIANCO WITH CASTELFRANCO AND SAPOROSO 24

GRILLED PRAWNS AND CLAMS WITH SAFFRON, ALEXANDER AND BRUSCHETTA 42

WOOD ROASTED LEMON SOLE WITH SEA VEGETABLES AND BEURRE BLANC 46

WOOD ROASTED POUSSIN WITH ROASTED ONIONS AND JUS 38

GRILLED LAMB RACK WITH SMOKED TOMATO AND SALSA VERDE 48

GRILLED PINK FIR POTATOES WITH CULTURED BUTTERMILK AND CHIVES 12

CHARRED JANUARY KING CABBAGE WITH APPLE REDUCTION AND CRÈME FRAICHE 12

AFFOGATO WITH RICCIARELLI 11

LEMON POSSET WITH POACHED RHUBARB AND LEMON SHORTBREAD 15

CHOCOLATE SET CREAM, ESPRESSO JELLY WITH PRUNES AND ARMAGNAC 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.