

# HEARTH

## A LA CARTE MENU SAMPLE OCTOBER 2024

### APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

COQUILLES SAINT-JACQUES 10 EACH

WOOD FIRED FLATBREAD WITH ROASTED SQUASH AND SPENWOOD 17

CHARRED LEEKS VINAIGRETTE WITH EGG MIMOSA 19

ROASTED BEETROOTS WITH LABNEH, COBNUTS AND MUSCAT REDUCTION 18

GRILLED AUBERGINE WITH SEENI SAMBOL, GINGER AND CORIANDER 21

RISOTTO WITH GRILLED KING OYSTER MUSHROOM 26

WOOD ROASTED LEMON SOLE WITH BROWN BUTTER, ALMONDS, AND CAPERS 38

BRAISED PORK CHEEK WITH PARSLEY ROOT PURÉE AND GREEN FIG MOSTARDA 34

SIRLOIN OF BEEF WITH GREEN PEPPERCORN SAUCE 85

LETTUCE WITH CRÈME FRAICHE, APPLE, AND CANDIED SEEDS 12

WOOD ROASTED POTATOES WITH ROSEMARY AND GARLIC 12

AFFOGATO WITH RICCIARELLI 11

BLACKBERRY AND APPLE PIE WITH HECKFIELD CREAM 20

TIRAMISU 15

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.