

HEARTH

SAMPLE MENU

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

HECKFIELD GIN AND TONIC 15

BARREL AGED NEGRONI 20

FARM CUCUMBERS WITH LABNEH 9

A PLATE OF COPPA 12

WOOD FIRED FLATBREAD WITH SLOW COOKED ONIONS, PEPPERS AND ANCHOVY 20

FARM BEETROOTS WITH ROASTED PLUMS, CANDIED SEEDS AND DILL 19

ROASTED QUINCE WITH EWE'S CURD, BITTER LEAVES AND COBNUTS 19

MARINATED AUBERGINES WITH CHILLI OIL AND TAHINI DRESSING 18

ROASTED SQUASH AND RICOTTA TORTELLINI WITH SAGE BUTTER 23

GRILLED MACKEREL WITH PINE NUTS, CAPERS AND CURRANTS 29

BRILL FROM THE FIRE WITH SLOW COOKED COURGETTES 45

GRILLED POUSSIN WITH SALSA VERDE 35

WOOD ROASTED COTE DE BOEUF WITH SMOKED CHILLI BUTTER 110

FARM LETTUCE WITH VERJUS DRESSING AND SUMMER HERBS 12

WOOD ROASTED POTATOES WITH RANCH DRESSING 13

AFFOGATO WITH RICCIARELLI 11

APPLE TART FINE WITH BLACKBERRY ICE CREAM 14

CHOCOLATE, WALNUT AND AMARETTO CAKE WITH AMARETTO CREAM AND CANDIED WALNUTS 15

WITTENHAM WITH HONEY AND OAT CAKES 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.