

# HEARTH

## SAMPLE MENU

### APERITIF

HATTINGLEY CLASSIC RESERVE, BRUT NV 18

GUSBOURNE, ROSÉ 2019 22

HECKFIELD GIN AND TONIC 15

EPI BREAD WITH CULTURED BUTTER 7

SMOKED COD'S ROE WITH RADISHES 9

ROASTED SCALLOP WITH HERB BUTTER 8 EACH

BEETROOTS WITH BLOOD ORANGE, LABNEH AND FENNEL SEED 19

BEEF TARTARE WITH KING OYSTER, PICKLED SHALLOT AND ARRAN VICTORY 27

GRILLED WHITE ASPARAGUS WITH BROWN BUTTER, CURRANTS AND ALMONDS 22

SAVOY CABBAGE WITH TAHINI AND CHILLI OIL 18

RED MULLET WITH RHUBARB, CORIANDER AND GREEN CHILLI 29

GNOCCHI WITH HECKFIELD BUTTER, SAGE AND BRASSICA TOPS 23

ROASTED LEMON SOLE WITH FARM CHARD AND CITRUS BUTTER 47

LAMB LEG OVER THE FIRE WITH CAULIFLOWER AND CHERMOULA 43

WOOD ROASTED CHICKEN WITH SMOKED TOMATO, BLACK OLIVE AND WILD GARLIC 36

PURPLE SPROUTING BROCCOLI WITH ANCHOVY, PARMESAN AND CRISPY LEEKS 16

AFFOGATO WITH RICCIARELLI 11

WINTER RHUBARB AND ALMOND GALETTE WITH RHUBARB ICE CREAM 16

SICILIAN MANDARIN JELLY AND MASCARPONE SABAYON CAKE 16

BRIGHTWELL ASH WITH WHOLEMEAL CRACKERS, PUNTARELLE AND HONEYCOMB 17

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.