

# HEARTH

## A LA CARTE MENU SAMPLE MAY 2024

### APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

GRILLED CUCUMBER WITH SEAWEED, SPRING ONION AND SESAME 12

WOOD FIRED FLATBREAD WITH MOUSSERON AND LEMON THYME 18

GRILLED PEAS WITH EWE'S CURD, RADISH, AND CARTA DI MUSICA 19

GREZZINA COURGETTES WITH BROAD BEANS, FREEKEH, ASPARAGUS AND BASIL 24

CAVATELLI WITH PORK AND FENNEL RAGU 28

SPICE RUBBED MONKFISH WITH LABNEH, ZOUGH AND FLATBREAD 36

WOOD ROASTED LEMON SOLE WITH HERB BUTTER 42

SIRLOIN OF BEEF WITH WILD GARLIC POTATO PURÉE AND RED WINE JUS 61

HOME FARM LETTUCE WITH ELDERFLOWER DRESSING AND CENDIED SEEDS 14

SLOW COOKED PIATTONE BEANS IN TOMATO SAUCE 14

AFFOGATO WITH RICCIARELLI 11

RHUBARB AND STRAWBERRY BAKED ALASKA WITH GARIGUETTE STRAWBERRIES 14

SWEET CICELY POT WITH WOOD FIRED LOQUATS AND LANGUE DE CHAT 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.