## HEARTH

## APERITIF

## HECKFIELD CLASSIC RESERVE, BRUT NV 18 HECKFIELD GIN AND TONIC 15 BARREL-AGED NEGRONI 20

## PAN CON TOMATE WITH HOME FARM ONION AND SPENWOOD 4 PLATE OF SALAME MOLINARI 10

WOOD-FIRED FLATBREAD WITH MUSSELS, GARLIC AND PARSLEY 18

CHARRED CUCUMBERS WITH SUNSWEET MELON, LABNEH AND ZA'ATAR 16

BURRATA WITH MARINATED TOMATOES, SAN DANIELE AND BASIL 20

DOLMADES WITH FREEKEH, CURRANTS, PINE NUTS AND PRESERVED LEMON 19

RISOTTO OF HOME FARM COURGETTES, COURGETTE FLOWERS AND MASCARPONE 22

GRILLED MACKEREL WITH HOME FARM GOOSEBERRIES AND HORSERADISH CRÈME FRAICHE 35

ROASTED LEMON SOLE WITH SEAWEED BUTTER AND CUCUMBER SALAD 49

HECKFIELD LAMB WITH AUBERGINE CAPONATA 45

SUTTON HOO CHICKEN WITH GIROLLES AND MARJORAM 44

SALAD OF HOME FARM LEAVES WITH CARROT, TAHINI AND BUTTERMILK DRESSING 12

WOOD-ROASTED POTATOES AND FENNEL WITH SAFFRON AIOLI 14

AFFOGATO WITH RICCIARELLI II

PEACH LEAF CRÈME CARAMEL WITH RASPBERRIES AND HOME FARM CREAM 14

CHOCOLATE AND SOUR CHERRY SWISS ROLL WITH KIRSCH CREAM 15

PYGHTLE WITH PEAS AND OAT CAKES 14