

# HEARTH

## A LA CARTE MENU SAMPLE MARCH 2024

### APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

HECKFIELD IPA 9

HECKFIELD CIDER 8

WOOD FIRED FLATBREAD WITH MUSSELS AND WILD GARLIC 21

HOME FARM BEETROOTS WITH LABNEH AND RHUBARB SALSA VERDE 17

CHARRED PURPLE SPROUTING BROCCOLI WITH MISO AND WALNUT 19

GRILLED WHITE ASPARAGUS WITH ALMONDS, BROWN BUTTER AND CURRANTS 25

ROSCOFF ONION TARTE TATIN WITH LEMON THYME AND SAINT MARCELLIN 28

GRILLED LANGOUSTINES WITH NEW SEASON TWO FIELDS OLIVE OIL 36

SMOKED BRILL WITH HERB BUTTER 42

WOOD ROASTED QUAIL WITH PINE NUTS, RAISINS AND CIME DI RAPA 35

LOIN OF LAMB WITH SMOKED TOMATO, EWE'S CURD AND BLACK OLIVE TAPENADE 46

CREAMED HOME FARM KALE 13

SALAD OF LITTLE FARM LEAVES WITH PECORINO SALAD 13

AFFOGATO WITH CHOCOLATE AND ALMOND BISCOTTI 11

RHUBARB TART FINE WITH MUSCAT ICE CREAM 15

ZUPPA INGLESE WITH CRÈME ANGLAISE 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.