

HEARTH

A LA CARTE MENU SAMPLE SEPTEMBER 2024

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

A PLATE OF PROSCIUTTO DI SAN DANIELE 12

OYSTERS FROM THE FIRE WITH HORSERADISH CREAM 6 EACH

PAN CON TOMATE 16

WOOD ROASTED BEETROOTS WITH COBNUT, GREENGAGES AND DILL 19

GRILLED AUBERGINE WITH TAHINI AND CHILLI OIL 19

SEARED TUNA WITH TOMATO, YELLOW BEANS, BLACK OLIVES AND EGG 24

FARFALLE WITH BORLOTTI BEANS AND SAGE 26

GRILLED MACKEREL WITH SEAWEED, PICKLED KOHLRABI AND TERIYAKI 34

PORK COLLAR WITH SQUASH MISO AND ROASTED APPLES 36

LOIN OF LAMB WITH GRILLED FARM VEGETABLES, TOMATO, BLACK OLIVE AND ANCHOVY 45

SLOW COOKED FLAT BEANS IN TOMATO SAUCE 14

FARM LETTUCE WITH SHALLOT VINAIGRETTE WITH FARM HERBS 12

AFFOGATO WITH RICCIARELLI 11

CHOCOLATE AND LIQUORICE CAKE WITH VANILLA CREAM 14

FENNEL BLOSSOM SEMIFREDDO WITH ROASTED GREENGAGES AND BISCOTTI 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.