

HEARTH

A LA CARTE SAMPLE MENU SEPTEMBER 2022

APERITIF

GUSBOURNE ROSÉ 2018 16

CHARLES HEIDSIECK BDB NV 24

HECKFIELD WHITE LABEL CIDER 9

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WOOD FIRED FLATBREAD WITH PEPPERS, GOAT'S CURD AND OLIVES 13

SMOKED OYSTER MUSHROOMS WITH COBNUTS, SHERRY VINEGAR AND SUMMER HERBS 13

HOME FARM PANZANELLA 13

GRILLED COURGETTES WITH SHEEP'S MILK RICOTTA, PINENUTS AND BASIL OIL 14

CREAMED SWEETCORN WITH GREEN CHILLIES, HONEYCOMB, CORIANDER AND BERKSWELL 17

BARBECUED QUAIL WITH VINE DOLMADES AND ROASTED MUSCAT GRAPES 24

CLAMS IN ACQUA PAZZA WITH BRUSCHETTA AND AIOLI 24

GRILLED MONKFISH WITH SALT BAKED KOHLRABI, FIG LEAF AND LABNEH 35

PORK COLLAR WITH ROASTED FENNEL AND SAUCE CHARCUTIÈRE 30

SIRLOIN OF BEEF WITH SMOKED TOMATO AND CHILLI JAM AND CRÈME FRAICHE 48

A BOWL OF PINK FIR POTATOES WITH SMOKED BUTTERMILK 10

LETTUCE WITH VERJUS DRESSING AND SUMMER HERBS 9

AFFOGATO WITH CANTUCCI 7

HONEY PARFAIT WITH BLOOD NECTARINES AND RASPBERRIES 11

WALNUT TART WITH BUTTERMILK ICE CREAM AND ROASTED FIGS 11

DEVON BLUE, EIRWEN AND GORWYDD CAERPHILLY WITH QUINCE JELLY
AND OATCAKES 12

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.