

HEARTH

A LA CARTE SAMPLE MENU AUGUST 2022

APERITIF

GUSBOURNE ROSÉ 2018 16

CHARLES HEIDSIECK BDB NV 24

ANDWELL PILSNER 7

HECKFIELD WHITE LABEL IPA 9

PIEDMONTESE PEPPER 7

WOOD FIRED FLATBREAD WITH COURGETTES, MINT AND CAPERS 13

HOME FARM TOMATOES AND ONIONS WITH AIOLI, SUMMER HERBS AND OLIVES 13

HOME FARM LETTUCE AND CUCUMBER WITH BUTTERMILK DRESSING
AND HONEYED WALNUTS 12

YELLOW AND GREEN BEANS WITH GOAT'S CURD AND ALMONDS 14

CANNELLONI OF SPINACH AND RICOTTA WITH GIROLLES AND SAGE BUTTER 17

DUCK KOFTA, PLUM SAUCE, CUCUMBERS AND SPRING ONIONS 24

ROASTED LEMON SOLE WITH BERNER ROSE AND OREGANO VINAIGRETTE 30

GRILLED LOBSTER WITH SMOKED CHILLI BUTTER 37

ROASTED CHICKEN WITH CORN PUREE, SUCCOTASH AND MOJO VERDE 28

AUBERGINE GRATIN WITH CRÈME FRAICHE AND TARRAGON 12

A BOWL OF CRUSHED POTATOES WITH ROSEMARY AND GARLIC 10

BARBECUED BEEF SIRLOIN WITH CHIMICHURRI 80

AFFOGATO WITH CANTUCCI 7

SUMMER PUDDING WITH CRÈME FRAICHE 12

MUSCOVADO AND RYE TART WITH PEACHES AND BOURBON CREAM 11

DEVON BLUE, EIRWEN AND GORWYDD CAERPHILLY WITH HONEYCOMB
AND RYE CRACKERS 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.