

HEARTH

APERITIF

WATERFORD IRISH SINGLE MALT WHISKY- HEARTH 24

CHARLES HEIDSIECK BDB NV 28

HECKFIELD CIDER 9

HECKFIELD IPA 9

OYSTERS FROM THE WOOD OVEN WITH FENNEL, SOFT HERBS AND BREADCRUMBS 6.5 EACH

WOOD FIRED FLATBREAD WITH SMOKED TOMATOES, SOUBISE AND GOAT'S CURD 15

WHITE ASPARAGUS WITH CURRANTS, ALMONDS, BROWN BUTTER AND SHERRY 24

LEEK'S VINAIGRETTE WITH CAPERS, BLACK OLIVES AND EGG MIMOSA 15

GRILLED CAULIFLOWER WITH CURDLED YOGHURT, ZA'ATAR AND WILD GARLIC OIL 15

ROTOLO OF SPINACH AND SHEEP'S MILK RICOTTA WITH MORELS 23

STUFFED SQUID WITH BROWN RICE, CIME DI RAPA, PINENUTS AND SALSA MACHA 26

ROASTED HALIBUT WITH HOME FARM RADISHES AND SAVAGNIN SAUCE 38

WHOLE SPATCHCOCK POUSSIN WITH MOJO VERDE 27

SLOW COOKED HECKFIELD LAMB WITH FREEKEH, BROAD BEANS, PICKLED NETTLES
AND LABNEH 30

A BOWL OF PINK FIR POTATOES WITH SAUCE VERT 11

A BOWL OF CHARRED PURPLE SPROUTING BROCCOLI WITH SMOKED CHILLI BUTTER 12

ST JUDE WITH JOSTERBERRY JELLY, FENNEL AND RYE CRACKERS 12

LEMON AND FIOR DI LATTE ICE CREAM SANDWICH 7 each

HONEY CUSTARD POT WITH ROASTED RHUBARB AND GARIGUETTE STRAWBERRIES 12

TIRAMISU 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.