

HEARTH

A LA CARTE SAMPLE MENU JUNE 2022

APERITIF

GUSBOURNE ROSE 2018 16

CHARLES HEIDSIECK BDB NV 24

ANDWELL PILSNER 7

WOOD FIRED FLATBREAD WITH SMOKED DATTERINI, CONFIT GARLIC AND GOAT'S CURD 13

GRILLED ASPARAGUS WITH SAUCE GRIBICHE 15

CHARRED CUCUMBERS WITH BURRATA, SPRING ONIONS AND ZA'ATAR 16

HOME FARM LETTUCE, RADISHES AND SUMMER HERBS 10

GNOCCHI WITH SAN MARZANO AND GENOVESE BASIL 17

OCTOPUS WITH HARISSA, FRIGGITELLI PEPPERS AND AIOLI 24

YELLOW AND GREEN BEANS WITH ANCHOVY BUTTER 10

ROASTED LEMON SOLE WITH SEAWEED BUTTER 36

SLOW COOKED SHOULDER OF LAMB WITH FREEKEH, BROAD BEANS AND LABNEH 30

RIB OF RETIRED HECKFIELD FARM DAIRY COW WITH CHIMICHURRI 68

A BOWL OF SLOW COOKED COURGETTES WITH TARRAGON 10

PECORINO SEMI STAGIONATO WITH PEAS AND OATCAKES 10

HONEY CUSTARD POT WITH FIRE ROASTED APRICOTS AND MUSCAT WINE 10

LEMON ELDERFLOWER ICE CREAM WITH HOME FARM STRAWBERRIES 10

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.