

HEARTH

APERITIF

WATERFORD IRISH SINGLE MALT WHISKY- HEARTH 24

CHARLES HEIDSIECK BDB NV 28

HECKFIELD CIDER 9

HECKFIELD IPA 9

WOOD FIRED FLATBREAD WITH ARTICHOKE, GOAT'S CURD AND MINT 15

PURPLE SPROUTING BROCCOLI, CARROT AND TAHINI DRESSING, PRESERVED LEMON
AND CANDIED SEEDS 14

CHARRED CAULIFLOWER WITH YOGHURT, ZA'ATAR AND WILD GARLIC OIL 13

WHITE ASPARAGUS VINAIGRETTE WITH EGG MIMOSA, BREADCRUMBS AND WILD HERBS 24

GRILLED PRAWNS WITH FINO BEURRE BLANC 24

ROASTED LEMON SOLE WITH WINTER TOMATOES, ALMONDS AND CAPERS 37

SPICE RUBBED BARBECUED QUAIL WITH TROPEA ONIONS 27

PORK NECK WITH KIMCHI, BROWN RICE AND TURNIP TOPS 29

VEAL CHOP WITH HORSERADISH CREAM AND SALSA VERDE 45

HOME FARM LETTUCE WITH ELDERFLOWER AND HONEY DRESSING AND PUMPERNICKEL 10

A BOWL OF CRUSHED ARRAN VICTORY POTATOES WITH ROSEMARY AND GARLIC 11

AFFOGATO WITH ALMOND CANTUCCI 9

WINSLADE WITH MEDLAR JELLY AND OAT CAKES 11

CHOCOLATE POT WITH PRUNES AND WHISKEY CREAM 10

APPLE GALETTE WITH HONEY AND WALNUT ICE CREAM 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.