

HEARTH 5 COURSE SET SAMPLE MENU

JUNE 2022

SMOKE ON THE LAKE 20

ROASTED SCALLOP WITH KOHLRABI PUREÉ
AND SAUCE VIÈRGE

Gus bourne, Blanc de Blancs, Kent, 2016

ROTOLO OF SPINACH AND RICOTTA WITH GIROLLES
AND MARJORAM

Huia estate, grüner veltliner, Marlborough, New Zealand 2019

SADDLE OF LAMB WITH FRIGGITELLI, FREEKEH, BROAD BEANS
AND HERB JAM

St Donat, 'magma', kékfrankos, tihany, Hungary 2019

SINODUN HILL WITH HONEYED WALNUTS, FENNEL
AND RYE CRACKERS

CHOCOLATE MOUSSE CAKE WITH ROSE FIOR DI LATTE
AND WOOD ROASTED CHERRIES

*ratafia Champenois, s90-13, 'solera', Henri Giraud, champagne,
France*

£95

OPTIONAL WINE PAIRING

£95 FOUR WINES

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE TALK TO YOUR WAITER
WHO WILL BE HAPPY TO HELP