

HEARTH

SAMPLE MENU

APERITIF

ROEBUCK ESTATE, CLASSIC CUVEE, BRUT 20

GUSBOURNE, ROSÉ 2019 22

HECKFIELD GIN AND TONIC 15

JESUS DU PAYS BASQUE WITH PICKLED FARM COURGETTES 12

WOOD FIRED FLATBREAD WITH CAVIALE DI MELANZANE 13

FARM TOMATOES WITH NASTURTIUM AIOLI 9

AJO BLANCO WITH PEACH, CHILLI AND FARM FENNEL 19

WOOD ROASTED FRIGGITELLI PEPPERS WITH STRACCIATELLA AND PANGRATTATO 20

FARFALLE WITH BORLOTTI AND BASIL 23

CHALK STREAM TROUT NICOISE 41

GRILLED MONKFISH WITH FARM CUCUMBERS AND SEAWEED BUTTER 43

WOOD ROASTED CHICKEN WITH GIROLLES, PEAS AND LETTUCE 47

GRILLED LEG OF LAMB WITH RATATOUILLE 44

FARM LEAVES WITH SUMMER HERBS AND DIJON VINAIGRETTE 9

DELFINO CORIANDER ICE CREAM 6

PEACH GALETTE WITH BLACKBERRIES AND CREME FRAICHE 16

DARK BERRY AND LEMON VERBENA SEMIFREDDO WITH TWICE BAKED ALMOND BISCUIT 16

HAY-ON-WYE WITH HONEYCOMB, BABY FENNEL AND RYE MELBA 17

*UNPASTEURISED

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.