

HEARTH

SAMPLE MENU

APERITIF

HATTINGLEY CLASSIC RESERVE, BRUT NV 18

HECKFIELD GIN AND TONIC 15

BARREL AGED NEGRONI 20

GRILLED PRAWN WITH LEMON AND TWO FIELDS 5

WOOD FIRED FLATBREAD WITH SPICED CARROT HUMMUS 10

A PLATE OF JESUS DU PAYS BASQUE 12

ROASTED QUINCE WITH BURRATA, FARM LEAVES AND COBNUTS 21

GRILLED LEEKS WITH LABNEH, SMOKED TOMATOES AND JERUSALEM ARTICHOKE CRISPS 19

ROASTED SQUASH AND RICOTTA TORTELLINI WITH SAGE BUTTER 22

CHALK STREAM TROUT WITH TODOLI CITRUS AND FARM FENNEL 41

WOOD ROASTED CHICKEN WITH MUHAMMARA AND GRILLED LETTUCE 42

BRILL WITH MUSCAT, CAULIFLOWER, ALMONDS AND BROWN BUTTER 46

SIRLOIN OF BEEF FROM THE FIRE WITH SMOKED CHILLI BUTTER 110

FARM CHARD GRATIN 12

WOOD ROASTED POTATOES WITH AIOLI 12

AFFOGATO WITH RICCIARELLI 11

ORCHARD CRUMBLE WITH FARM CREAM 17

BURNT HONEY PANNA COTTA WITH ROASTED FIGS AND LANGUE DE CHAT 14

GOLDEN SAYE WITH HONEY AND OAT CAKES 14

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.