

HEARTH

APERITIF

WATERFORD IRISH SINGLE MALT WHISKY- HEARTH 24

CHARLES HEIDSIECK BDB NV 24

HECKFIELD WHITE LABEL CIDER 9

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OYSTERS FROM THE WOOD OVEN WITH FENNEL, DRIED CHILLI AND BREADCRUMBS 6 each

WOOD FIRED FLATBREAD WITH PUMPKIN, BROWN BUTTER AND BERKSWELL 14

SALT BAKED CELERIAC WITH PEAR REDUCTION, WALNUTS AND HERB CRÈME FRAICHE 13

HOME FARM RADICCHIO WITH CARA CARA ORANGE AND CHILLI VINAIGRETTE 10

GRILLED LEEKS WITH BURRATA, JERUSALEM ARTICHOKE AND ZA'ATAR 16

CHARRED CAULIFLOWER WITH MUSSELS, MUSSEL BUTTER AND THREE CORNERED GARLIC 18

WOOD ROASTED HOME FARM WINTER VEGETABLES WITH RED WINE BAGNA CAUDA 23

PARTRIDGE, CHESTNUT AND PANCETTA CHOU FARCI WITH BREAD SAUCE 25

LEMON SOLE WITH ALMONDS, CAPERS AND COLLARD GREENS 33

SLOW ROASTED PORK COLLAR WITH ESCAROLE AND MISO DRESSING 28

SIRLOIN OF BEEF WITH GRILLED SHIITAKE 46

CHARRED HOME FARM BROCCOLI WITH SMOKED CHILLI BUTTER 10

A BOWL OF SALSIFY AND GRUYÈRE GRATIN 14

AFFOGATO WITH CANTUCCI 7

PEAR, HAZELNUT AND CHOCOLATE TART WITH CRÈME FRAICHE 11

PERSIMMON PUDDING, CASSIA BARK ICE CREAM AND ORANGE CARAMEL 11

KARST, CORRA LINN AND PEVENSEY BLUE WITH BLACKCURRANT JELLY
AND OATCAKES 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.