

HEARTH

A LA CARTE MENU SAMPLE SEPTEMBER 2023

APERITIF

CHARLES HEIDSIECK BRUT RESERVE 24

CHARLES HEIDSIECK BLANC DE BLANCS NV 28

HECKFIELD CIDER 9

HECKFIELD IPA 9

WOOD FIRED FATAYER WITH SPINACH, POTATO AND FETA 15

ROASTED BEETROOTS AND GREENGAGES WITH COBNUTS AND DILL 15

FRENCH BEANS AND GRILLED COURGETTES WITH BURRATA, DATTERINI AND PURPLE BASIL 17

HOME FARM LETTUCE WITH BUTTERMILK DRESSING, CANDIED SEEDS, CARROT AND TAHINI 14

GRILLED AUBERGINES WITH CHILLI OIL AND SESAME DRESSING 15

STUFFED HOME FARM PEPPERS WITH VEAL, PORK, BREADCRUMBS AND OREGANO 25

BARBECUED QUAIL WITH SMOKED AUBERGINE AND CORIANDER 29

WHOLE ROASTED LEMON SOLE WITH CAPERS, CURRANTS, ALMONDS AND BROWN BUTTER 32

GRILLED LOBSTER WITH FENNEL PUREÉ, AND SAUCE VIERGE 47

SIRLOIN OF BEEF WITH GIROLLES AND JUS 78

A BOWL OF COCO BEANS AND COURGETTES GRATIN 14

RICOTTA AND SOUR CHERRIES ICE CREAM SANDWICH 8

HOME FARM AUTUMN RASPBERRIES MILLE FEUILLE 11

FIG LEAF PANNA COTTA CAKE WITH WOOD ROASTED FIGS AND BRAMBLE 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.