

# HEARTH

## APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

PAN CON TOMATE WITH FARM ONION AND SPENWOOD 4

SALAMI MOLINARI 10

WOOD FIRED FLATBREAD WITH SLOW COOKED FARM GREENS, TALEGGIO AND TOMATO JAM 17

BURRATA WITH MELON, COPPA, ALMONDS AND PICKLED CHILLI 19

MARINATED COURGETTES WITH GREEN HERB TAHINI, PISTACHIO AND SAUCE VIERGE 18

GRILLED ASPARAGUS WITH RANCH DRESSING 21

CAVATELLI WITH BROAD BEANS, GUANCIALE AND BLACK PEPPER 24

CRAB CURRY WITH GINGER, FIG LEAF AND FLATBREAD 35

WOOD FIRED RICE WITH GRILLED MONKFISH AND FENNEL 42

BRAISED RABBIT LEG WITH PEAS, LOVAGE AND VERJUS 37

SMOKED PORK BELLY WITH ROASTED LOQUATS AND DRAGONCELLO 38

SALAD OF FARM LEAVES WITH BUTTERMILK DRESSING AND GREEN JUICE 12

SLOW COOKED PIATTONI BEANS IN TOMATO SAUCE 12

AFFOGATO WITH RICCIARELLI 11

STRAWBERRY, LEMON AND ELDERFLOWER ICE CREAM CAKE WITH  
VANILLA CREAM AND STRAWBERRIES 15

CHOCOLATE AND LIQUORICE CAKE WITH FRESH CREAM 16

PYGHTLE WITH PEAS 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.