

# HEARTH

## A LA CARTE MENU SAMPLE APRIL 2024

### APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

HECKFIELD IPA 9

HECKFIELD CIDER 8

WOOD FIRED FLATBREAD WITH CIME DI RAPA, TALEGGIO AND SMOKED CHILLI JAM 18

GRILLED TROPEA ONION WITH AGRESTO AND CRÈME FRAICHE 19

MARINATED GREZZINA COURGETTES WITH EWE'S CURD AND SOFT HERBS 17

GRILLED WHITE ASPARAGUS WITH MISO AND BROWN BUTTER EMULSION AND GRAPEFRUIT 21

ROTOLO OF BRAISED RABBIT WITH NETTLES AND RICOTTA 24

GRILLED MONKFISH WITH SAVOY CABBAGE, MUSSELS AND WILD GARLIC CREAM 41

WOOD ROASTED LEMON SOLE WITH SEAWEED BUTTER 44

BOUDIN BLANC WITH RED WINE LENTILS AND POUNDED HERBS 34

SHORT RIB OF BEEF WITH BLACK GARLIC 42

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

A BOWL OF WOOD ROASTED POTATOES WITH GARLIC, PRESERVED LEMON AND FERMENTED CHILLI 12

AFFOGATO WITH CHOCOLATE AND ALMOND BISCOTTI 11

RHUBARB AND GARIGUETTE STRAWBERRY CRUMBLE WITH HECKFIELD CREAM 14

CHOCOLATE MOUSSE CAKE WITH HERB FIOR DI LATTE 15

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.