

HEARTH

A LA CARTE MENU SAMPLE DECEMBER 2024

APERITIF

HECKFIELD CLASSIC RESERVE, BRUT NV 18

CHARLES HEIDSIECK, BLANC DE BLANCS NV 29

BARREL AGED NEGRONI 20

WOOD FIRED FLATBREAD WITH JERUSALEM ARTICHOKE, SOUBISE AND LARDO 17

STRACCIATELLA WITH BITTER LEAVES, FENNEL AND CITRUS 18

WOOD ROASTED BEETROOTS WITH GOAT'S CURD, LOGANBERRY AND WALNUT 18

EMBER-ROASTED CELERIAC WITH QUINCE, CRÈME FRAICHE AND CHERVIL 21

ROASTED SQUASH AGNOLOTTI WITH BROWN BUTTER AND SAGE 24

SMOKED COD WITH CLAMS, SPROUTS AND KOHLRABI 34

CONFIT DUCK LEG WITH BRAISED LENTILS AND RADICCHIO 38

WOOD ROASTED CHICKEN WITH SALSA VERDE AND JUS 42

A BOWL OF CREAMED FARM POTATOES WITH GRUYÈRE 12

CHARRED FARM GREENS WITH SMOKED CHILLI BUTTER 12

EMBER-ROASTED SCALLOP WITH CAULIFLOWER PURÉE, BEURRE BLANC, AND CAVIAR 14 each

AFFOGATO WITH RICCIARELLI 11

APPLE TARTE TATIN WITH ROASTED VANILLA ICE CREAM 17

CHESTNUT CHOUX BUN WITH CHOCOLATE SAUCE 16

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.