

## HEARTH

MARY ROSE 17

WINTER ALLSORT 16

APPLE AND BLACKCURRANT BELLINI 17

OYSTER WITH MIGNONETTE, RHUBARB AND CREAM FRAICHE 3.00 EACH

WOOD FIRED FLATBREAD WITH GINGER, TOMATO AND WILD GARLIC 12

BEETROOT SOUP WITH HORSERADISH CREAM AND CHERVIL 10

BURRATA WITH WINTER TOMATOES, ANCHOVIES, BLACK OLIVES AND SAVOURY 14

SALAD OF BITTER LEAVES WITH PRESERVED MEYER LEMON AND CRÈME FRAICHE 10

GRILLED TROPEA ONIONS WITH COCO BEANS, TARRAGON AND CRISPY QUINOA 13

OCTOPUS AND POTATO STEW WITH GRILLED SOURDOUGH AND AIOLI 17

WHOLEGRAIN POLENTA WITH GRILLED RADICCHIO AND GORGONZOLA DOLCE 12

ROASTED LEMON SOLE WITH SEAWEED BUTTER 26

GRILLED QUAIL WITH RED WINE FIGS AND LEMON THYME 24

SLOW COOKED PORK SHOULDER WITH WOOD FIRED APPLES AND SALSA VERDE 26

A BOWL OF CHARRED SPRING GREENS WITH CHILLI AND GARLIC 10

INNES BRICK, ST. JAMES, BEENLEIGH BLUE WITH HONEYCOMB AND OATCAKES 12

APPLE AND RHUBARB TART WITH CRÈME FRAICHE 9

STEAMED GINGER PUDDING WITH JERSEY CREAM AND CARAMEL 9

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE TALK TO YOUR WAITER WHO WILL BE HAPPY TO HELP.