

HEARTH

SAMPLE MENU

WHITE ASPARAGUS WITH SAVOURY HOLLANDAISE

La Montina 'Saten', Franciacorta, Lombardy, Italy NV

GRILLED OCTOPUS WITH FLOWERING SPROUTS AND WILD GARLIC LABNEH

Seresin, 'Chiaroscuro', Marlborough, New Zealand 2013

FILLET OF BEEF WITH COCO BEANS, TROPEA ONIONS
AND GREEN SAUCE

Cornas, Domaine Lombard, Rhône Valley, France 2014

ST. TOLA WITH ROSEHIP JAM AND OATCAKES

Château Musar, Jeune Rosé, Bekaa Valley, Lebanon 2017

RHUBARB TART WITH MUSCAT BEAUMES DE VENISE ICE CREAM

Inniskillin, Vidal Ice Wine, Niagara Peninsula, Canada 2017

£95

OR £195 TO INCLUDE 5 WINE PAIRING

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.