

HEARTH SAMPLE MENU

GINGERBREAD OLD FASHIONED 16

MULLED WINE 13

ROASTED OYSTERS WITH TARRAGON, CHERVIL AND SOURDOUGH BREADCRUMBS 16

WOOD FIRED FLATBREAD WITH STRACCIATELLA AND WHITE TRUFFLE 25

LEEK VINAIGRETTE WITH EGGS MIMOSA, CAPERS AND OLIVES 12

TAGLIATELLE WITH CAVOLO NERO, ANCHOVY AND DRIED CHILLI 14

WILD PRAWNS WITH FINO BUTTER 16

CABBAGE SALAD WITH ROASTED MUSCAT GRAPES, RYE MELBA, ROSEHIP AND CRÈME FRAÎCHE 13

RISOTTO WITH MASCARPONE AND ROASTED TREVISE 16

GRILLED STUFFED SQUID WITH PORK, FREEKEH, MARJORAM AND SMOKED CHILLI BUTTER 25

T-BONE WITH CHIMICHURRI 65

SLOW COOKED SHOULDER OF LAMB WITH CHARRED COLLARD GREENS AND YOGHURT 28

GRATIN OF WHITE BEANS AND ROSEMARY FROM THE WOOD OVEN 10

TURNIPS POACHED IN CHICKEN STOCK AND LEMON LEAVES 10

FAR BRETON WITH CREAM 9

QUINCE GALETTE WITH CRÈME FRAÎCHE 9

DORSTONE WITH BLACKCURRANT JELLY AND OATCAKES 12

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.