

FOOD

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Cerignola olives | Smoked almonds

4

Gallagher oyster, cucumber, dill +pickled garlic flower

4.5 each *

Sourdough, seaweed butter

5.5 *

Paté de Campagne, mustard seeds, fennel, bog apples

13*

Smoked Cods roe, fermented potato bread, cured egg, house pickles

12

Aged beef tartare, crispy potato

16

Charred courgette, salsa verde, hazelnuts, gooseberry

15*

Confit Chalk stream trout, clams, smoked eel broth, watercress

22**

Grilled lamb breast, jersey royals, mussels, asparagus, coastal herbs

24**

whiskey baba, strawberry, chantilly

7.5*

truffle baron bigod, fig and walnut toast

10

SET MENU - 35pp (MIN. of 2 people)

*INCLUDED **CHOOSE ONE

Please let your server know if you have any allergies
A discretionary service charge of 12.5% is added to your bill

HEARTH TINE

Traditional Irish fare cooked with modern flair.

Hearth and tine is a concept forged from the heart of home.
The hearth giving birth to the tine (fire) is the
startingpoint of every good meal.

Slainte

WE ARE PARTICIPANTS IN THE BELU WATER AID FUND AND WILL THEREFORE BE CHARGING A
DISCRETIONARY £1 ON EVERY BILL FOR UNLIMITED FILTERED WATER

PLEASE NOTE WE DO NOT ACCEPT CASH