

# hearth

## To Start

### Hearth Cullen Skink

Smoked Haddock, Leek, Potato, Spring Greens, Bread £14.5  
(GF)

### Beetroot & Goats Cheese

Lambs Lettuce, Radish, Blackberries, Candied Walnuts £13.5  
(V) (GF)(N)

### Rock Turbot

Risotto, Spinach puree, Pancetta Crisp, £15 (GF) (S)

### Morayshire Breast Of Woodpigeon

Celeriac Mousse, Crispy Shallot Rings, Beef Consommé £14

## To Follow

### Venison

Loin of Wild Highland Red Deer, New Potato Cake, Purple  
Sprouting Broccoli, Spinach Puree, Walnut Ketchup, Game Jus  
Accompanied with Our Wee Game Keeper's Pie, £36 (G|F)

\*May contain traces of shot\*

### Barbary Duck

Breast, Sweet Potato Fondant, Fingerling Carrot, Braised Red  
Cabbage, Glazed Nectarine, Red Wine Jus £34.5 (GF)

### Cod

Fillet Of Cod, Shellfish Velouté, Samphire, Prawn Bon Bon  
£32 (G|F) (S)

### Cauliflower

Textures Of Cauliflower, Salt Baked, Cauliflower Cream,  
Florets £24 (V) (GF)



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## TO FINISH

### Rhubarb

Parfait, Gel, Poached, Crisp £11 (GF)

### Sticky Toffee Pudding

Sticky Toffee Pudding, Salted Caramel Sauce, Clotted Cream  
Ice Cream £11 (GF)

### Chocolate & Plum Delice

Nectarine, Pomegranate, Raspberry Sorbet £11

### Affogato

Shot Of Hot Espresso, A Tipple (25ml) Kahlua/Amaretto/  
Glavya £12 (GF)

### Cheese

Hearth Cheese Board for 1 £15 (GF)

for 2 £20 (GF)

## TO ACCOMPANY YOUR CHEESEBOARD

*Royal Tokaji Late Harvest* (2017) Hungarian dessert wine  
Notes of apricot, honey, marmalade, spices (50ml glass) £5.5

*Remy Martin VSOP* A fine Champagne Cognac  
(25ml) £5.5 (40% ABV)

Taylor's Late Bottled Vintage Port (50ml) £5 (20% ABV)

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Please do inform us of any allergies or dietary requirements you might have.  
Some of our dishes may contain nuts, please ask your server for details. Where  
indicated, some of our dishes can be prepared gluten free on request.