

# The Laughing Heart

## Dinner

Hors d'oeuvres

Ham Consommé & English Peas  
Aged Gurnard, Almond & Green Peppercorn Crudo  
Courgette & Chamomile

Sicilian Red Prawn Ravioli  
Cornish Mackerel, Sorrel & Sheep's Milk  
Spaghetti alla Chittara con Pesto Trapanese

Monkfish Tail, Mussel Velouté & Green Cardamon  
Norfolk Quail Farcie  
Asparagus, Potato & Morels En Papillote

Crème Caramel & La Vieille Prune  
Yoghurt & Fig Leaf Choux Craquelin  
Chariot de Fromages +5

Petit Fours

Prix Fixe 49

Wine Pairing 42

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## Lunch

Sourdough Flatbreads with:  
Lardo & Rosemary  
Confit Garlic  
Spiced Pig's Head

For the table:  
Grilled English Peas & Lovage  
Aubergine Agrodolce  
Tropea Onions, Malt Vinegar & Sunflower Seeds

Ratatouille Pie  
Day Boat Fish off the Grill, Kombu & Capers (To share)  
Hogget Neck, Rosemary & Anchovy

Crème Caramel & La Vieille Prune  
Date, Dark Chocolate & Hazelnut Trianon  
Chariot de Fromages +5

3 Courses	39
Flatbreads	5ea
Extras	7/24/7
Wine Pairing	29