

TO START

- Olives brined with Mediterranean herbs £4
- Salt & Pepper Almonds £4
- Pinkman's sourdough with butter & olive oil (v) £4
- Posh onion rings; tartare sauce (vg) £5
- Pigs in blankets, honey & mustard glaze £6
- Devilleed mushrooms on toasted sourdough (v) £7.5
- Plate of Scottish smoked salmon with creme fraiche, capers, dill & lemon £9
- Fish soup with rouille, tomatoes, Cornish pastis & sourdough £7

SALADS & SANDWICHES

- Ploughman's; Somerset cheddar, kettle ham, house sausage roll, Pinkman's sourdough, tomatoes, pickles & chutney £12
- Welsh rarebit; Wookey Hole Cheddar & milk stout rarebit on sourdough £7 Add fried egg £1
- Caesar Salad: crisp cos lettuce, Caesar anchovy dressing, Grana Padano, egg & croutons £9 Add grilled chicken £5
- Club sandwich: chicken, bacon, boiled egg, tomato, lettuce served with coleslaw and skin on fries £11
- Panzanella salad; British heritage tomatoes, requisite peppers, capers, croutons & a red onion dressing (vg) £11

SEAFOOD FROM THE SOUTHWEST

- Grilled mackerel fillet, pickled cucumber salad, mint, wasabi glaze £9 (starter)
- St Mawes smoked haddock kedgeree arancini, house salad cream (3) £6 (starter)
- River Fal estuary Mussels, scrumpy, bay leaf, leek & butter served with sourdough £8.5 (starter). Add Fries £4
- Seafood linguine: Fresh pasta cooked with St Mawes mussels, crab butter & prawns in a creamy prawn bisque £17.5
- Looe day-boat fish cake; Golden pollock fishcake, poached egg, grain mustard sauce & watercress £14
- Fish and chips; Day-boat Cornish skin-on haddock fried in crisp batter, hand cut chips, tartare sauce & crushed peas £15
- Steamed Cornish cod, borlotti beans, spicy chorizo, cavolo nero & artichoke £16

MAINS

- HH Burger; 6oz patty topped with cheese, bacon, homemade burger sauce, lettuce, tomato & pickle. Served with fries £15
- Chicken schnitzel, fried egg, sauerkraut, mixed salad & fries £14
- Scottish salmon, crushed new potatoes, charred broccoli & a rapeseed oil dressing £16
- Gnocchi with wild garlic pesto (vg) £12
- Risotto primavera; Arborio rice cooked down in vegetable stock, local asparagus, cherry tomatoes & a herb emulsion (vg) £12
- Vegan burger: Moving Mountain mushroom patty, homemade burger sauce, lettuce, tomato & pickle served with fries (vg) £13.5
- Barnsley chop served with minted Jersey Royals, wilted spinach & chimichurri £22
- Grilled 14oz Gloucester pork chop with skin on fries £16. Add a sauce £1.5 (peppercorn, red wine jus, garlic butter, garlic mayo)
- Dry-aged Hereford Beef 8oz Rump steak, skin on fries & peppercorn sauce £17.5

SIDES

- House fries £3.5 / Truffle oil & Parmesan fries £4.5
- Braised Red Cabbage £4.5 / Mixed leaf salad £3.5
- Cauliflower Cheese £5 / Sprouting broccoli £4
- Roast Heritage carrots in garlic & herb butter £4
- Minted Jersey Royals £5

AFTERS

- Eton Mess; English berries, meringue, whipped cream & strawberry sauce £6.5
- Lemon Tart with raspberry sorbet £7
- Profiterole tower for 2 (or not!) Chantilly cream, dark chocolate sauce & toasted hazelnuts £10
- Selection of ice cream £5
- Sorbet Selection (vg) £4
- Sticky toffee pudding, salted caramel ice cream & caramel sauce £7.5
- Cheeseboard; Wookey Hole Cheddar, Cornish Yarg & Bath Blue cheese, chutney, grapes & crackers £8.5

AFTERNOON TEA

Enjoy a full afternoon tea in one of Bristol's most iconic venues from 2pm-6pm, Tuesday - Sunday.

Ask your server for more information. Pre-book only.

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in a A discretionary 10% service charge will be added to your bill. All tips are distributed 100% to the team