

TO START

- Olives brined with Mediterranean herbs (vg) £4
- Salt & pepper almonds (vg) £4
- Pinkmans sourdough with butter & olive oil (v) £4.5
- Posh onion rings; tartare sauce (vg) £5
- HH sausage roll with piccalilli £6.5
- Reg the veg market soup served with sourdough £7
- Duck rilette, IPA pickled onions, sourdough £8.5
- Charcuterie board with traditional accompaniments £10

SALADS & SANDWICHES

- Caesar Salad: crisp cos lettuce, Caesar dressing, Grana Padano, anchovies, egg & croutons £10 Add grilled chicken £5
- Pumpkin salad; roast harissa pumpkin, pomegranate molasses, toasted seeds & mixed leaves (vg) £12
- Chicken Parm Sandwich: grilled garlic & herb chicken, Somerset Brie, homemade tomato sauce, toasted ciabatta roll £13
- Aubergine Parm (v option) £10

SEAFOOD FROM THE SOUTHWEST

- Porthilly mussels, bay leaf, creamy white wine sauce, leek & butter served with sourdough £9 / £16
- Grilled Fowey scallops with a chilli & herb butter, chorizo, breadcrumbs (2) £10 (starter)
- St Mawes smoked haddock kedgeree arancini with a coronation dip (3) £7 (starter)
- Fried Cornish squid, black pepper and roasted garlic aioli £8 (starter)
- Seafood linguine: pasta cooked with Porthilly mussels, crab butter & prawns in a creamy prawn bisque £18.5
- Fish & Chips; Day-boat Cornish skin-on haddock fried in crisp batter with hand cut chips, crushed peas & tartare sauce £15.5
- Cornish day-boat hake fishcake, peas, spinach, homemade sweet chilli sauce & brown butter £15

MAINS

- HH Burger; 6oz patty topped with cheese, bacon, homemade burger sauce, lettuce, tomato & pickle. Served with fries £15
- Scottish salmon, butternut squash fondant, cavolo nero & wild mushroom emulsion £18
- Chicken supreme, creamed cabbage, smoked pancetta & sauté potatoes £16
- Slow cooked Gloucestershire lamb shoulder, dauphinoise potatoes & charred leeks £22
- Red wine braised Ox cheek, creamed potatoes, rainbow chard & caramelized garlic £20
- Grilled Gloucester 14oz pork chop with skin on fries £18. Add a sauce £1.5 (peppercorn, red wine jus, garlic butter, garlic mayo)
- Dry-aged Hereford Beef 8oz Sirloin steak served with skin on fries & peppercorn sauce
- Vegan burger; Moving mountain mushroom patty, homemade burger sauce, lettuce, tomato & pickle. Served with fries (vg) £14
- Spiced pumpkin pastilla; spiced pumpkin, chickpeas & spinach baked in filo pastry, fig chutney & salad (vg) £13

SIDES

- House fries £4 / Truffle oil & Parmesan fries £5
- Braised Red Cabbage £4.5 / Mixed leaf salad £3.5
- Roast Heritage carrots in garlic & herb butter £4
- Hand Cut Chips £5 / Cauliflower Cheese £4.5
- Sprouting Broccoli £4.5 / Sauté Potatoes £4

AFTERS

- HH Eton Mess; Fresh mango, meringue, whipped cream & passion fruit puree £6.5
- HH Apple Crumble with choice of Ice Cream or Custard £6.5
- Profiterole tower for 2 (or not!) Chantilly cream, dark chocolate sauce & toasted hazelnuts £12
- Selection of ice cream £5
- Granny Gothard's sorbet selection (vg) £4
- House made sticky toffee pudding, vanilla ice cream, toffee sauce £7.5
- Cheese selection; Wookey hole cheddar, Cornish Yarg, Stilton, chutney, grapes & crackers £8

SUNDAY ROAST

Enjoy a traditional Sunday roast in one of Bristol's most iconic venues from Middy, every Sunday

Ask your server for more information or book online.