

TO START

- Olives brined with Mediterranean herbs £4
- Salt & pepper almonds £4
- Pinkmans sourdough with butter & olive oil (v) £4.5
- Posh onion rings; tartare sauce (vg) £5
- HH sausage roll with piccalilli £6.5
- Duck rilette, IPA pickled onions, sourdough £8.5

SALADS

- 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

SUNDAY ROAST

All served with Yorkshire pudding, roast potatoes, roast carrots, seasonal greens, red cabbage, celeriac puree, cauliflower cheese & gravy

- Aged Hereford rump of beef £20.5
- Roast chicken supreme £18.5
- Gloucester pork belly £18
- Mushroom Wellington (v) £16
- Seasonal vegan roast (vg) £13
- The Big Trio; Beef, chicken and pork with double Yorkies £26
- Kids roast; chicken, pork, beef or vegetarian £9.5

SEAFOOD FROM THE SOUTHWEST

- Porthilly mussels, bay leaf, creamy white wine sauce, leek & butter served with sourdough £9 / £16
- 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

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
- 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 £24
- 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 / Sprouting Broccoli £4.5

AFTERS

- HH Eton Mess; Fresh mango, meringue, whipped cream & passionfruit puree £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 £9

(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 an environment where nuts may be present.

A discretionary 10% service charge will be added to your bill. All tips are distributed 100% to the team