



TO START

- Olives brined with Mediterranean herbs (vg) £4
- Salt & pepper almonds (vg) £4
- Pinkmans sourdough with butter & olive oil (v) £4.5
- onion rings; tartare sauce (vg) £5
- HH sausage roll with piccalilli £6.5
- Fried squid, black pepper, roasted garlic aioli £8
- Duck rilette, IPA pickled onions, sourdough £8.5
- Rare & Pasture, Fowlescombe Farm charcuterie board £10

SALADS & SANDWICHES

- Warm Caesar salad; charred baby gem, crispy pancetta, grilled chicken, anchovies, egg, croutons, Caesar dressing £14
- Pumpkin salad; spiced pumpkin, pomegranate molasses, toasted seeds & mixed leaves (vg) £12
- Chicken Parm Sandwich: grilled garlic & herb chicken, Somerset Brie, homemade tomato sauce, toasted ciabatta roll, fries £13
- Aubergine Parm with fries (v option) £10

SEAFOOD FROM THE SOUTHWEST

- Porthilly mussels, bay leaf, creamy white wine sauce, leek & butter served with sourdough £9 / £16
- Grilled Devon scallops, chilli & herb butter, chorizo gratin (2) £10 (starter)
- St Mawes smoked haddock kedgeree arancini with a coronation dip (3) £7 (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 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, monks beard & wild mushroom emulsion £18
- Chicken supreme, creamed cabbage, smoked pancetta & roast potatoes £16
- Slow cooked Gloucestershire lamb shoulder, dauphinoise potatoes & charred leeks £22
- Red wine braised Ox cheek, creamed potatoes, rainbow chard & caramelised 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)
- Orzo with roast onion puree, charred courgette, king oyster & porcini mushrooms, lemon, truffle oil (vg) £13
- Spiced pumpkin, chickpea & spinach filo pithivier, house relish & salad (vg) £13

SIDES

- House fries £4 / Truffle oil & Parmesan fries £5
- Braised Red Cabbage £4.5 / Mixed leaf salad £3.5
- Roast carrots in garlic & herb butter £4
- Cauliflower Cheese £4.5 / Seasonal greens £4.5
- Roast potatoes with romesco sauce & almonds £5

AFTERS

- Profiterole tower for 2 (or not!) Chantilly cream, dark chocolate sauce & toasted hazelnuts £12
- Tiramisu; Wogan coffee soaked sponge, Lazzaroni amaretto, mascarpone £7
- Selection of ice cream £5
- Granny Gothard's sorbet selection (vg) £4
- House made sticky toffee pudding, vanilla ice cream, toffee sauce £7.5
- British cheese selection; Wookey hole cheddar, Cornish Yarg, Stilton, chutney, grapes & crackers £9

SUNDAY ROAST

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

Ask your server for more information or book online.

(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

