



TO START

- Olives brined with Mediterranean herbs (vg) £4
- Smoked 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
- Fritto Misto, black garlic aioli £8
- Duck rilette, IPA pickled onions, sourdough £8.5
- Southwest charcuterie board. Pickles, sourdough £10

SALADS & SANDWICHES

- Caesar salad; baby gem, anchovies, egg, croutons, Caesar dressing £11. Add Chicken £5
- Pumpkin salad; spiced pumpkin, pomegranate molasses, toasted seeds & mixed leaves (vg) £12
- Croque Madame; Pinkmans sourdough, Wookey hole cheddar, Gloucestershire ham, fried egg with fries & salad £13

SEAFOOD FROM THE SOUTHWEST

- Grilled Devon scallops, garlic & chilli butter, chorizo gratin (2) £10 (starter)
- Cornish smoked mackerel, Jersey royal potato salad, wild garlic, horseradish & crème fraiche £9 (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 and 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
- Grilled whole gilt-head Sea bream with mixed salad & fries £22
- Pan-fried Swordfish, roast new potatoes, Wye valley green beans & crème fraiche £19
- Chicken supreme, creamed cabbage, smoked pancetta & roast new potatoes £16
- Grilled Gloucestershire lamb cutlets, apricot harissa couscous, baba ganoush £22
- Dry aged Hereford 8oz Sirloin steak with house fries and salad £22.5. Add a sauce £1.5 (peppercorn, red wine jus, garlic butter, garlic mayo)
- 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
- Roast new potatoes with crème fraiche & capers £4.5
- 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

AFTERS

- Profiterole tower for 2 (or not!) Chantilly cream, dark chocolate sauce & toasted almonds £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 Middy, 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

