

OYSTERS

Porthilly Rock Oysters 3 - £12 | 6 - £23 | 12 - £45
Served natural with Tabasco & gremolata

NIBBLES

Olives (vg) £4
Truffle & pecorino mixed nuts (v) £4
House made focaccia, balsamic & olive oil (v) £5
Posh onion rings with tartare sauce (vg) £5

STARTERS

St Mawes smoked haddock kedgeree arancini, coronation dip £9
Beetroot salad, fennel, citrus dressing, coconut yogurt, toasted grains & pomegranate molasses (vg) £10
Grilled Cornish mackerel, pickled chilli & garden salad £11
White lake Fetish cheese, poached figs, port dressing & frisée salad (v) £12
Dry-aged beef sirloin carpaccio, black pepper rub, crispy capers, rocket, Parmesan & truffle oil £13
Falmouth bay scallops, garlic & chilli butter, chorizo gratin £14
Somerset charcuterie board, pickles, sourdough £14

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, hard-boiled egg, croutons, Grana Padano, Caesar dressing £11
Add Chicken £5
HH Club sandwich; chicken, bacon, egg mayo, tomato, baby gem served with fries £14
Sourdough flatbread with falafel, baba ghanoush, couscous & harissa yoghurt (v) £12

SIDES

House fries £4.5
Truffle & Parmesan fries £6
Roast new potatoes with roasted red pepper sauce £5
Seasonal greens £4.5
Braised red cabbage £4.5
Roast carrots in garlic & herb butter £4.5
Cauliflower cheese £5
Mixed leaf salad £4

SUNDAY ROAST

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

Dry-aged Hereford beef sirloin £22
Gloucestershire lamb cutlets £20
Roast chicken £19
Gloucester Old Spot pork belly £18
Turkey parcel, bacon, sage & onion stuffing £17
Mushroom Wellington (v) £16
Cauliflower steak (vg) £14
The Big Trio; Beef, pork & chicken with double Yorkies £27
Kids roast; Beef, pork & chicken or vegetarian £10

MAINS

Porthilly mussels cooked with white wine, leeks & butter with sourdough Starter - £10 / Mains - £18
Scottish salmon, tender stem broccoli, crushed potatoes, saffron velouté £21
Day-boat battered Cornish skin-on haddock fish & chips with crushed peas, tartare sauce £18
Seafood linguine; Porthilly mussels, Cornish brown crab & prawns in a seafood bisque £20
Whole gilt-head Sea Bream with mixed leaf salad £23
Cornish cod with chorizo breadcrumb, celeriac fondant, fennel & shallot puree, chive & dill dressing £22
Half of St Mawes Lobster with saffron risotto £38
HH burger; Oglesfield. bacon, house sauce, lettuce, tomato & pickle served with fries £17
Slow cooked beef cheek, celeriac mash, roasted garlic & seasonal greens £24
Roast aubergine, mozzarella, tahini & lemon dressing, chickpea ragout (v / can be made vg) £15
Rose harissa spiced sweet potato, chickpea & spinach Filo parcel, house relish & mixed leaf salad (vg) £15
Roast heritage squash, white bean puree, charred baby onions, tamarind dressing (vg) £15

(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. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team