

NIBBLES

Olives (vg)	£4
Sweetcorn fritters, jalapeno mayo (vg)	£5
House made focaccia, balsamic & olive oil (v)	£5
Crispy onion rings with tartare sauce	£5

STARTERS

St Mawes smoked haddock kedgeree arancini, curried mayo, pickled raisins	£8
Beetroot & fennel salad, coconut yoghurt, toasted grains, citrus dressing (vg)	£9
Duck rillette, house chutney & bread	£10
Grilled Southwest mackerel, toasted focaccia, tapenade, confit baby onions & pickled cucumber	£11
White lake Fetish cheese salad, poached pear, candied walnuts, port dressing (v)	£12
Dry-aged beef sirloin carpaccio, black pepper rub, crispy capers, rocket, Parmesan & truffle oil	£13
Grilled Cornish scallops, garlic & chilli butter, chorizo gratin	£14
Somerset charcuterie board with pickles, sourdough	£14

SALADS & SANDWICHES

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

SIDES

House fries	£4
Hand cut chips	£5
Truffle & Parmesan fries	£6
Seasonal greens	£4.5
Braised red cabbage	£4.5
Roast carrots in garlic & herb butter	£4.5
Cauliflower cheese	£5
Mixed leaf salad	£4

MAIN DISHES

FISHMONGER

Wings of St Mawes, Cornwall

Porthilly mussels cooked with leeks & cider served with sourdough	Starter - £10	Mains - £19
Harbour House fish pie with seasonal greens		£20
Scottish salmon, tender stem broccoli, roast potatoes, saffron velouté		£22
Cornish cod with a wild mushroom, spinach & spicy 'Nduja risotto		£21
Battered day-boat Cornish skin-on haddock fish & chips with crushed peas & curry sauce		£18
Seafood linguine; Porthilly mussels, Cornish brown crab & prawns in a seafood bisque		£20
Whole gilt-head Sea bream, mixed leaf salad		£23

BUTCHER

Ben Creese Country Butcher, Gloucestershire

HH burger; Oglesfield cheese, bacon, house sauce, lettuce, tomato & pickle served with fries		£17
Chicken ballotine, smoked bacon, sweetcorn puree, celeriac fondant & red wine sauce		£19
Slow cooked Gloucestershire lamb shoulder, dauphinoise potatoes, charred leeks		£22
Red wine braised beef cheek, celeriac mash, roasted garlic, rainbow chard		£23
Gloucester Old spot 14oz pork chop served with fries & mixed leaf salad		£20
Add a sauce		£2
Peppercorn red wine garlic butter		

GREENGROCER

Reg the Veg, Clifton Village

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragout (v)		£15
Apricot harissa spiced sweet potato, chickpea & spinach Filo parcel, house relish & mixed leaf salad (vg)		£15
Roast cauliflower, coconut curry sauce, sweet potato, spinach with raita & naan bread (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