

NIBBLES

Olives	4
Truffle & pecorino mixed nuts	4
Sweetcorn fritters with jalapeno mayo (vg)	5
Freshly baked focaccia with balsamic & olive oil (v)	5
Crispy onion rings, tartare sauce	5

STARTERS

St Mawes smoked haddock kedgeree arancini (3), curry mayo, pickled raisins	8
Grilled Cornish scallops (2), garlic & chilli butter, chorizo gratin	14
Southwest mackerel, toasted focaccia, black olive tapenade, confit baby onions & pickled cucumber	11
Cornish smoked mackerel, Jersey royal potato salad, dill, horseradish & crème fraiche	11
Beef carpaccio, black pepper crispy capers, rocket, Parmesan & truffle oil	13
White lake Fetish cheese salad, poached pear, candied walnuts, port dressing (v)	12
Somerset charcuterie board, pickles & focaccia	14

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano & Caesar dressing Add Chicken	11 5
Turkey club sandwich with bacon, egg mayo, tomato, baby gem & fries	14
Roast beef ciabatta with rocket, caramelised onions honey & mustard relish, gravy dip & fries	15
Sourdough flatbread with falafel, baba ganoush, cous cous & harissa yoghurt (v)	12

SIDES

House fries	4
Thick 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
Coleslaw	4
Mixed leaf salad	4

MAIN DISHES

FISHMONGER

Wings of St Mawes, Cornwall

Westcountry mussels cooked with leeks & cider served with sourdough	Starter – 10	Mains – 19
Scottish salmon with mussels, prawns, roast potatoes & a lobster bisque		22
House made fishcake with pea & mint puree, English asparagus, broad beans & a poached egg		18
Roast cod on a risotto of wild mushroom, spinach, & spicy 'Nduja sausage with a chorizo crumb		21
Battered skin-on haddock fish & chips with crushed peas & curry sauce		18
Seafood linguine; Porthilly mussels, Cornish brown crab & prawns in a roast shellfish sauce		20
Whole gilt-headed Sea Bream, mixed leaf salad		23

BUTCHER

Ben Creese Country Butcher, Gloucestershire

HH burger; Ogleshield cheese, bacon, house sauce, lettuce, tomato & pickle served with fries		17
Chicken ballotine with Serrano ham, sweetcorn puree, celeriac fondant & red wine sauce		19
Gloucestershire lamb neck with polenta, charred spring onions & wild garlic pesto		22
Medallions of beef, grilled tomato, chimichurri, bone marrow butter & fries		21
Gloucester Old spot 14oz pork chop, fries & mixed leaf salad		20
- Add a sauce - Peppercorn red wine garlic butter		2

GREENGROCER

Reg the Veg, Clifton Village

Grilled aubergine, mozzarella, tahini & lemon dressing, chickpea ragu (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 & flatbread (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