

## OYSTERS

Porthilly Oysters 3 – 12 | 6 – 23 | 12 - 45  
Served natural with tabasco & pickled apple

## NIBBLES

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

## STARTERS

Cornish brown crab arancini (3) , Marie Rose sauce 9  
Grilled Southwest scallops (2), garlic & chilli butter, chorizo gratin 12  
Cornish mackerel, toasted focaccia, black olive tapenade, baby onions & pickled cucumber 11  
Beef carpaccio, black pepper, crispy capers, rocket, Parmesan & truffle oil 13  
Isle of Wight tomato & beetroot salad, truffled ricotta, mint, toasted almonds, balsamic dressing (v) 11  
English Asparagus, wild garlic pesto, Grana Padano, crushed pine nuts (v) 10

## SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano 11  
Add Chicken 5  
Roast beef ciabatta ,rocket, caramelised onions, honey & mustard relish, gravy dip, fries 15  
Club sandwich, bacon, egg mayo, chicken breast, tomato, baby gem, fries 14  
Sourdough flatbread, falafel, baba ganoush, cous cous (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, garlic & herb butter 4.5  
Cauliflower cheese 5  
Mixed leaf salad 4

## MAIN DISHES

### FISHMONGER

*Wings of St Mawes, Cornwall*

West country mussels, leeks, cider, served with sourdough Starter – 10 Mains – 19  
House-made fishcake, pea & mint puree, English asparagus & a poached egg 17  
Roast cod, butter beans, spicy Nduja, charred sweetheart cabbage 21  
Fish & chips: battered skin-on Haddock, thick cut chips, crushed peas, tartare sauce 18  
Linguine vongole; Porthilly mussels, prawns, clams cherry tomatoes, chilli, lemon & parsley 20  
Niçoise salad; Seared tuna steak, Jersey Royals, olives spring onions, egg, tomatoes & green beans 21

### - CATCH OF THE DAY

Whole Looe plaice, salsa verde, mixed leaf salad 23  
Half St Mawes lobster, grilled with garlic & chilli butter, served with fries & mixed leaf salad 38

## BUTCHER

*Ben Creese Country Butcher, Gloucestershire*

HH burger; Cheddar cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries 17  
Chicken supreme, tender stem broccoli, celeriac fondant with a red wine & mushroom sauce 19  
Gloucestershire lamb cutlets, polenta, wild garlic pesto, seasonal greens 22  
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  
Roast Cauliflower steak, sweet potato & spinach dahl, coconut raita (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