

OYSTERS (subject to availability)

Porthilly Oysters 3 – 12 | 6 – 23 | 12 – 45
Served with wasabi, cucumber and soy dressing

NIBBLES

Nocallera Olives (vg)	4
Freshly baked focaccia with balsamic & olive oil (vg)	5
Crispy onion rings with gochujang mayo (vg)	5
Honey glazed chorizo (3)	5
Anchovies on focaccia, olive tapenade, rocket	5
Padron peppers, Maldon Sea salt (vg)	6

STARTERS

Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	13
Line-caught southwest mackerel, toasted focaccia, black olive tapenade & pickled cucumber	12
Cured Monkfish, pickled ginger & Greek yoghurt	13
King prawns, cooked in white wine on sourdough	12
Beef carpaccio with rocket, Parmesan, capers & truffle oil	13
Baked camembert with pear & date chutney & toasted sourdough (v)	12
Trio of roasted beetroot, sherry vinegar, sumac & toasted pumpkin seeds (vg)	10
Grilled Newlyn sardines with sea salt & herb oil	11

SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano	12
House focaccia sandwich, served with fries	
- Chicken BLT	15
- Hot honey halloumi (v)	14
- Crayfish, Marie Rose	16

MAIN DISHES

FISHMONGER

Westcountry Mussels; cooked with white wine & leeks, finished with cream	Starter – 11	Mains – 22
Fish & chips: beer battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce		18
Roast Hake with a lobster bisque risotto infused with saffron		24
HH fish pie topped with shortcrust pastry, served with seasonal greens		23
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil		24

- CATCH OF THE DAY

Whole fish served with salsa verde & new potatoes	
Plaice	22
Gilt-head Bream	22
Sea Bass	24

BUTCHER

Braised beef cheek with creamy mash, rainbow chard & confit garlic	25
Gloucester Old spot 12oz pork chop, fries, Mixed leaf salad, home-made apple sauce	24
HH 6oz prime beef burger with Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	18
Braised lamb shank, seasonal greens, pumpkin puree & minted jus	27

GREENGROCER

Truffle & pecorino rigatoni with a herb crumb (v)	18
Harissa roasted cauliflower with Romesco sauce (vg)	16
Poached fennel with a curried pumpkin puree, gremolata & toasted walnuts (vg)	16

SIDES

House fries	5	Thick cut chips	5
Truffle & Parmesan fries	6.5	Mixed leaf salad (vg)	4.5
Seasonal greens (v/vg)	5	Roast carrots, garlic & herb butter (v/vg)	5
Cauliflower Cheese (v)	6	Truffle & pecorino rigatoni with a herb crumb (v)	6
Caesar Salad	5.5		

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