

## OYSTERS (subject to availability)

Porthilly Oysters 3 – 12 | 6 – 23 | 12 – 45  
Served with shallot and white wine vinegar ♦♦♦

## 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
King prawns, cooked in white wine on sourdough	♦	11
Smoked mackerel & horseradish pate with toasted Focaccia & pickled cucumber	♦♦♦	12
Cured monkfish with pickled ginger, hung yoghurt, orange zest & dill oil		13
Crab cakes served with brown crab mayo	♦♦♦	12
Grilled sardines with sea salt & herb oil	♦♦♦	11
Beef carpaccio, rocket, capers & Parmesan	♦♦♦	14
Baked camembert with pear & date chutney & toasted sourdough (v)	♦♦	12
Trio of roasted beetroot, sherry vinegar, sumac & toasted pumpkin seeds (vg)	♦♦♦	10

## SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano (add Chicken – 5)	♦♦♦	12
House focaccia sandwich, served with fries		
- Chicken BLT	♦♦♦	15
- Hot honey halloumi (v)	♦♦♦	14
- Fish finger with tartare sauce	♦♦♦	15

## 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 saffron & lobster bisque risotto	♦♦	24
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil	♦♦♦	25
Fish pie topped with a pastry crust, served with seasonal greens	♦	23

### MARKET FISH ♦♦♦

Whole fish served with salsa verde & new potatoes.  
Please ask our team for our daily offering and pricing.

### BUTCHER

12oz Pork chop served with fries, mixed leaf salad, home-made apple sauce	♦♦♦	24
HH Burger; 6oz prime beef, Ogleshield cheese, bacon, house sauce, lettuce, tomato, pickle, served with fries	♦♦♦	19
Braised beef cheek with mash & seasonal greens	♦♦	25
Slow cooked lamb shank, seasonal greens, pumpkin puree	♦♦♦	27

### GREENGROCER

Truffle & pecorino rigatoni with a herb crumb (v)	♦♦	18
Poached fennel with a curried pumpkin puree, gremolata & toasted walnuts (vg)	♦♦♦	16

### SIDES

House fries	♦♦♦	5
Truffle & Parmesan fries	♦♦	6.5
Seasonal greens (v/vg)	♦♦♦	5
Cauliflower Cheese (v)	♦♦	6
Caesar Salad	♦♦♦	5.5
Thick cut chips	♦♦♦	5
Roast carrots, garlic & herb butter (v/vg)	♦♦♦	5
Truffle & pecorino rigatoni, herb crumb (v)	♦♦♦	6
Mixed Leaf Salad (v/vg)	♦♦♦	4

♦ Can be prepared Nut-free    ♦♦ Can be prepared Gluten-free    ♦♦♦ Can be prepared Dairy-free

(v) Vegetarian (vg) Vegan. Please inform us if you have any of the above, or other 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