

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

King prawns, cooked in white wine on sourdough	◆	11
South coast scallops (3) grilled with a chorizo, chilli & garlic butter	◆◆◆	15
Grilled sardines with herb oil	◆◆◆	11
Southwest Charcuterie Board, with focaccia & pickled cornichons	◆◆◆	14
Burrata with pear & date chutney, pumpkin seeds on toasted sourdough (v)	◆◆	12
Trio of roasted beetroot, sherry vinegar, sumac & toasted pumpkin seeds (vg)	◆◆◆	10
Gin-cured Trout, celeriac remoulade & fresh dill	◆◆◆	13

SALADS

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano (add Chicken – 5)	◆◆◆	12
Tabbouleh salad; toasted quinoa, parsley, pomegranate & lemon dressing (vg)	◆◆◆	10
- Add Chicken	5	
- Add Grilled Halloumi	4	

MARKET FISH ◆◆◆

Whole fish, fresh off the boat daily, cooked on the bone served with salsa verde & new potatoes.

Please ask our team for our daily offering and pricing.

SUNDAY ROAST

All served with roast potatoes, seasonal greens, carrots, Winter veg puree, red cabbage, gravy, Yorkshire pudding & cauliflower cheese (except vegan options).

Our meat is all provided by our local butchers, who source directly from a wide range of quality farmers across the West Country.

Beef Wellington	◆	32
Dry-aged Beef Striploin	◆◆◆	25
Slow cooked Lamb Shank	◆◆◆	28
Lamb Shoulder	◆◆◆	27
Chicken Supreme	◆◆◆	21
Pork belly	◆◆◆	22
Grilled celeriac steak (v/vg)	◆◆◆	Vegetarian 19 Vegan 16
Kids Roasts	◆◆◆	
- Beef Striploin		14
- Chicken		12
- Pork Belly		13
- Vegetarian/Vegan		10

MAINS

Westcountry Mussels; cooked in ginger, chilli & lemongrass broth, served with bread	◆◆◆◆	Small / Large – 11 / 22
Half Cornish Lobster, Grilled with chilli herb butter sauce & served with house fries	◆◆◆	38
HH Burger; 6oz prime beef, Oglesfield cheese, bacon, house sauce, lettuce, tomato, pickle, fries	◆◆◆◆	19
Roast Salmon with a saffron & lobster bisque risotto	◆◆	24
Grilled Swordfish with cherry tomatoes, capers, samphire & new potatoes	◆◆◆	24
Harissa roasted cauliflower with Romesco sauce(vg)		16
Seafood Linguine; clams & prawns cooked with cherry tomatoes, olive oil & lemon linguine	◆◆	23
Fish & chips: beer battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce	◆◆◆	19

SIDES

House fries (v)	◆◆◆	4.5
Truffle & Parmesan fries	◆◆	6
Braised red cabbage (v/vg)	◆◆◆	5
Cauliflower cheese (v)	◆◆	6
Caesar Salad	◆◆◆	5
Thick cut chips	◆◆◆	5
Seasonal greens (v/vg)	◆◆	5
Roast carrots, garlic & herb butter (v/vg)	◆◆◆	5
Mixed leaf salad (vg)	◆◆◆	4.5
Roast Potatoes (v/vg)	◆◆◆	5

◆ 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