



HH
&
CO



EQUINOX AT HH & CO

2 courses £39.50

3 courses £45

ANTIPASTI

Cambridge Fens beetroot, cashew hummus, orange

charred tender stem broccoli, goats' cheese

salt cod beignets, saffron aioli, lemon



SECONDI

risotto, Four Acre Farm kale, mozzarella, parmesan fonduta, preserved tomato

Cornish bream, potato & cucumber butter sauce, tender stem

Glenarm Estate beef, braised lentils, rainbow chard



DOLCE

baked Alaska, blackcurrant sorbet

zabaglione, blood orange, savoiardi

selection of British & Italian cheeses, seasonal chutney
(£10 supplement)

If you have any dietary requirements, or require further details on allergens, please ask one of our team.

If you are happy with the food and service a 12.5% gratuity is suggested, which is shared in full with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).