

HARTNETT HOLDER & CO



TUESDAY 13TH OCTOBER

ANTI PASTI

- vitello, smoked cod roe, pickled celery, caperberries £15
- celeriac carpaccio, walnut, pecorino, pickled Gayot pear & dandelion salad £12
- Loch Duart salmon, orange, red onion, tarragon £15
- English new season beetroot, hazelnut hummus, orange & bitter leaves £10
- duck broth, wild mushrooms on toast £12



PRIMI

- 34 month aged parmesan risotto, chanterelles, pickled celery, rosemary oil £15/£30
- gnocchi, Cornish duck bolognese, Lardo di Colonnata & thyme £12/£24
- double agnolotti, ricotta, Lime Wood pumpkin, pumpkin seed pesto £12/£24



SECONDI

PESCE & CARNE

- Glenarm Estate butchers' steak, roast wild mushrooms, polenta & aged parmesan, garlic, parsley £35
- aged Cornish duck from Tremanor farm, roast hispi cabbage, medjool date £32
- red mullet, St Austell bay mussels & nduja from Tonino Sansone £30
- royal bream, fennel, orange, fennel salami from Carlo Pieri, lemon & saffron aioli £32
- artichoke a la grecque, Coco de Paimpol beans, pickled trompettes £28
- plaice, burnt butter & capers £35



CONTORNI £5

* We would like to acknowledge and thank all of our local farmers and artisan producers for their support.

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

If you are happy with the food and service, we would suggest a 12.5% gratuity. If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better)