

HARTNETT HOLDER & CO



WEDNESDAY 21ST OCTOBER

ANTI PASTI

vitello tonnato £15

wild mushroom & Black Cow cheddar tart, mushrooms a la grecque £15
celeriac carpaccio, walnut, pecorino sardo, pickled Guyot pear, dandelion salad £12
English new season beetroot, hazelnut hummus, orange & bitter leaves £10
fish soup, parmesan, aioli £12



PRIMI

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



SECONDI

PESCE & CARNE

pork belly, apple braised shallots, burnt apple purée £32
butter roasted bream, coco beans, artichoke a la Greque £32
artichoke a la grecque, Coco de Paimpol beans, pickled trompettes £28
hook & line Scottish hake, fennel, orange, fennel salami from Carlo Pieri, lemon & saffron aioli £32
Glenarm Estate sirloin steak, wild mushrooms, polenta, aged parmesan, garlic, parsley £42
whole roasted brill, burnt butter & capers £32
whole barbecued John Dory for 2 £64



CONTORNI £5

baked courgettes **garlic & thyme creamed potatoes**

English salad leaves, mustard dressing **braised runner beans, alla nonna**

* 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)