

HARTNETT HOLDER & CO



ANTI PASTI

- vitello**, smoked cod roe, pickled celery, caperberries £15
celeriac carpaccio, pecorino sardo, walnut cream, dandelion salad £12
English new season beetroot, hazelnut hummus, orange & bitter leaves £10
game terrine en crouete, smoked foie gras & quince £15
fish soup, aioli, parmesan, croutons £10



PRIMI

- 36 month aged parmesan risotto**, wild mushrooms, pickled celery, rosemary oil £15/£30
gnocchi, cacio e pepe £12/£24
double agnolotti, burrata, guinea fowl, sage & onion £12/£24



SECONDI

PESCE & CARNE

- Wiltshire pork belly**, roasted Bramley apple, golden turnip, horseradish & chervil £32
roast stone bass, chorizo & squid bolognese £35
Lincolnshire cauliflower, caramelised in apple, capers & chilli £25
hake, cevenne onion cream, braised endive, burnt orange dressing £32
Wooley Park guinea fowl, charcoal roasted leeks, borlotti beans, artichoke, fennel & lemon £32
whole roasted dover sole, butter sauce with pink fir potato, cucumber & chive £42



CONTORNI £5

- buttered root vegetable hash** **garlic & thyme creamed potatoes**
English salad leaves, mustard dressing **savoy cabbage, buttered leeks**

* 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)