

HARTNETT HOLDER & CO



ANTI PASTI

Ben Brown's IOW asparagus, pink grapefruit dressing, almond cream £15

Portland crab tart, pickled celery, fine herbs £16.50

Peter Hannon's beef carpaccio, horseradish, red rocket, crispy capers £15

Home Farm ewes curd, young vegetables, honey vinaigrette, toasted pumpkin seeds £15



PRIMI

Isle of Wight tomato risotto, Ortiz anchovy dressing £16/£32

spaghetti alla chitarra, Cornish lobster, tomato, parsley, chilli £17.50/£35

gnocchi cacio e pepe £15/30



DA CONDIVIDERE

Cornish wild turbot, marinated tomato, Florentine fennel, herbs £70

Mr Clothiers lamb chops, ratatouille, putanesca dressing £65



SECONDI

mutton chops, braised borlotti beans, artichokes, anchovy & mint dressing £32

Looe port monkfish, roasted Isle of Wight Romano peppers, anchovy & basil £35

Cornish Dover sole, tomato butter £42



CROSTACEI BRITANNICI

Scottish scallops, baked in the shell, tomato butter, parmesan & chilli £9 per piece

St Austel Bay mussels, tomato, chilli, lemon £21 per plate

Cornish shellfish hot pot, clams & mussels, lardo di collonata, shallots & lemon £25 per plate



CONTORNI £5

Jersey Royals

roasted courgettes, parmesan

British salad leaves, mustard dressing

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