



**H&H
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ANTI PASTI

Celeriac, Walnut cream, pickled pear, bitter leaf salad £15

Portland crab tart, pickled celery, fine herbs £18

golden beetroot, Scottish girolles, Isle of Wight apricots, almond cream £15

ribbollita, smoked ham hock, rarebit £15



PRIMI

porcini risotto, aged parmesan £18/£36

chicken agnolotti, roasting juices, parmesan cream £15/£30

scialatelli cacio e pepe £15/30



DA CONDIVIDERE

baked butterfly seabass, local yellow legs, pickled trompettes, Florentine fennel, herbs £80

Peter Hannan's Glenarm Estate salt-aged beef rib, triple cooked chips, Bearnaise sauce £85

salt aged rack of hogget, onion, fig, black olive & anchovy tart £70

SECONDI

steamed Cornish hake, charred corn, cucumber, brown shrimp, chilli £32

Sandridge Farm pork rump, braised cavolo nero, roscoff onion £32

Somerset Saxon chicken, Scottish girolles, baby gem, parmesan cream £32

line caught Cornish cod, braised Florence fennel, kalamata olives £32

CROSTACEI BRITANNICI

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

St Austell Bay mussels, baked under a bread crust, marsala, coco beans £24

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

CONTORNI £5

battered Pink Fir potatoes

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)