



ANTIPASTI

buttered white asparagus, black garlic aioli, parmesan fonduta, chives £25

kohlrabi carpaccio, grilled artichoke, tardivo, almond cream, dill £20

Chalk Steam trout ballotine, horseradish dressing, caviar, soft herbs £19

Peter Hannan's beef tartare 'alla Siciliana', pine nuts, capers, chives £22.50



PRIMI

gnocchi con parmigiano, Four Acre Farm kale, chilli, fennel, tomato oil £18/£36

risotto, Iron Hide pumpkin, blue cheese, candied walnut £18/£36

linguini 'alla chitarra', Brixham Bay red mullet, raddichio, lemon, chilli £18/£36

rigatoni, veal bolognese bianco, green olive, capers & rosemary £18/£36



DA CONDIVIDERE

Peter Hannan's Glenarm Estate beef fillet for two,
rocket & parmesan salad, potato & beef cheek pie, red wine sauce £120

SECONDI

Gilt Head bream 'a la plancha', St. Austell Bay mussels, salsa rossa, orzotto, celery gremolata £42

steamed Cornish hake, Florentine fennel lyonnaise, preserved lemon, brown shrimp butter sauce £42

Lake District rose veal cheek & sirloin, Four Acre Farm confit leeks, morel cream £45

***West Country venison**, grape & walnuts nel vin santo, cavolo nero & polenta £45



CONTORNI £7

creamed potato, garlic & thyme

buttered cabbage & leeks

HH&Co mixed bitter leaves, herbs, sweet mustard dressing

*May contain shot

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

If you are happy with the food and service a 13.5% gratuity is suggested, which is shared, in full, with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).