



## ANTIPASTI

**kohlrabi salad**, Four Acre Farm cucumber, almond cream, dill £19

**burrata**, Italian fig, Four Acre Farm beans, walnut cream £21

**Cornish mackerel**, ajoblanco, grape & dill £20

**courgette flower fritti**, Westcombe ricotta, anchovy cream & preserved tomato £22



## PRIMI

**polenta agnolotti**, pea pesto, poached lemon £19/£38

**risotto**, tomato, anchovy, parsley £19/£38

**Cornish lobster linguini**, datterini tomato, chilli & garlic £24/£48

**gnocchi con parmigiano**, hand diced beef ragu, parmesan fonduta £19/£38



## DA CONDIVIDERE

**Peter Hannan's rib of beef for two**,  
rocket & parmesan salad, triple cooked chips, peppercorn & salsa verde £140

**baked line caught seabass for two**,  
romesco, roasted Romano peppers, basil & almonds £105

## SECONDI

**BBQ'd stonebass**, Romano courgette, Salcombe crab, brown shrimp £45

**steamed Cornish plaice**, Portland clams, pickled celery, globe artichoke £45

**Yorkshire white pork**, coco di Paimpol cacio e pepe, chanterelle & tarragon £45

**slow roasted Herdwick lamb**, braised English peas, baby gem, mint gremolata £45



## CONTORNI £7

**Cornish potatoes**, salsa verde

**courgette 'alla nonna'**

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

Please be aware that due to our products being made, served and displayed in an environment where allergens are present, this will result in a risk of cross contamination, therefore we cannot guarantee anything is 'free from'.

We have added a £1 voluntary donation to your bill to help us raise vital funds for a charity campaign we feel very strongly about – Hospitality Action. Through our shared love of food, we can support the vulnerable people in our industry and help them navigate through times of crises.  
Registered charity no. 1101083

If you have dinner inclusive and choose to enjoy our beef for two there will be a £40 supplement charge or our seabass for two dish there will be a £5 charge.

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).