



ANTIPASTI

kohlrabi salad, pickled cucumber, almond cream, dill £19

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

burrata, New Forest strawberries, English peas, pangrattato £21

cured Cornish mackerel, heritage tomato, pickled ginger £22



PRIMI

‘pappa al pomodoro’ agnolotti, San Marzano tomato, basil, Angela’s olive oil £19/£38

risotto, aged parmesan, chanterelle, pickled celery £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

SECONDI

BBQ’d Cornish seabass, Romano courgette, brown shrimp & capers £45

misto di pesce, Portland crab cacio e pepe, coco di Paimpol, herbs £42

slow roasted St Brides’ duck leg, Scottish porcini & borlotti bean ragu, summer onions £42

Glenarm Estate beef sirloin, braised peas, baby gem, mint gremolata £45



CONTORNI £7

Cornish potatoes, salsa verde

courgette ‘alla nonna’

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

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.

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).