



HEARTY AT HH&CO

2 courses £39.50

3 courses £45

ANTIPASTI

insalata di arancia, purple olives, pickled onion, capers

smoked cods roe, pickled Florentine fennel, toasted focaccia

Lake District rose veal tonnato, crispy capers, lemon & parsley



SECONDI

roasted hispi cabbage, sage & walnut pesto, walnut cream

Cornish bream 'a la plancha', cucumber & potato butter sauce, tender stem

Peter Hannan's salt aged beef & pork polpette, soft polenta, salsa verde



DOLCE

sticky toffee pudding, pouring cream

Island Estate chocolate cremeux, preserved cherries, pistachio

selection of British & Italian cheeses, seasonal chutney
(£10 supplement)

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 12.5% 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).