



## ANTIPASTI

Cornish lobster bisque, salt cod beignet £19

Portwood asparagus, crème fraiche, grapefruit, mint & dill £24.50

line-caught Cornish seabass crudo, Italian peach, elderflower vinigarette £24.50

courgette flower fritti, ricotta, anchovy cream, tomato oil, basil & lemon £21.50



## PRIMI

Amalfi lemon risotto, aged parmesan, chives, mint, Tuscan olive oil £18/£36

gnocchi con parmigiano, pea pesto, poached lemon, basil £18/£36

conchiglie, chicken, artichoke, parmesan fonduta, pangrattato £18/£36

## DA CONDIVIDERE

Peter Hannan's Glenarm Estate salt-aged rib for two,  
triple cooked chips, rocket & parmesan salad, peppercorn & salsa verde £120



## SECONDI

steamed plaice, English peas, St Austel Bay mussels & orange £42

pan roasted Cornish cod, Portwood asparagus & lemon mayonnaise £44

English rose veal belly & rump, coco di Paimpol beans, lardo di Colonnata, artichoke £42

Woolley Park chicken, girolles, San Marzano tomato, broad beans, kohlrabi £44



## CONTORNI £7

buttered Jersey Royals, mint

Romano courgettes 'alla nonna'

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

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).