



## ANTI PASTI

**vegetarian crispy hen of the woods mushroom**, black garlic aioli, aged parmesan & thyme £22.50

**vegan butternut carpaccio**, almond cream, candied pumpkin seeds, bitter leaves £18

**vegan roasted celeriac salad**, pickled pear, date & walnut ketchup, dandelion £18



## PRIMI

**vegan 'nduja risotto**, black olive, pickled fennel, orange & basil £20/£40

**vegan gluten free penne**, kale, chilli, fennel seeds, garlic & tomato oil £18/£36

**vegetarian agnolotti**, Westcombe ricotta, brodo di parmigiano, nutmeg £18/£36



## SECONDI

**vegan hot pot**, baked under a bread crust, braised beans, artichokes, rose harissa £40

**vegetarian globe artichoke pithivier**, wild mushroom, celeriac £42

**vegetarian roasted hispi cabbage**, sage & walnut pesto, walnut cream £40



## CONTORNI £7

**creamed potato**, garlic & potato

**buttered cabbage & leeks**

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

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).