



ANTI PASTI

creamed cauliflower soup, winter chanterelles, toasted garlic oil, chives £20

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

Woolley Park duck, Ortiz anchovy cream, pickled shallot, crispy sage £22.50

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



PRIMI

risotto, Iron Hide pumpkin, blue cheese, candied walnut £18/£36

tortellini, Tunworth, salame rosa, crispy garlic £18/£36

gnocchi con parmigiano, Four Acre Farm kale, preserved tomato £18/£36

pappardelle ricci, duck bolognese, parmesan fonduta, pangrattato £18/£36



DA CONDIVIDERE

Peter Hannan's Glenarm Estate beef fillet for two,
rocket & parmesan salad, potato & beef cheek pie £120

SECONDI

steamed halibut, Ligurian seafood sauce, fennel, black olive, orange £42

whole roasted dover sole, Royal Imperial caviar & fine herb butter sauce £68

55 day aged saddleback pork, British flageolet bean ragu, glazed shallot, salsa verde £42

***West Country venison**, beetroot, gorgonzola, preserved fig, game crocchetta £45



CONTORNI £7

creamed potato, garlic & thyme

buttered cabbage & leeks

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

*May contain shot

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).