



## ANTIPASTI

**stuffed courgette flower fritti**, Westcombe ricotta, anchovy & tomato oil £20

**Isle of Wight heritage tomato salad**, honeydew melon, ginger & coriander £20

**roasted Loch Duart salmon**, Four Acre farm cucumber, almond cream & dill £20

**Lake District rose veal tartare**, spicy ketchup, Fluffets Farm egg yolk £22.50



## PRIMI

**agnolotti “pappa al pomodoro”**, tomato water & basil oil £20/£39

**shellfish risotto**, Cornish lobster, Portland crab, pickled fennel & orange & basil £25/£47.50

**gnocchi con parmigiano**, veal & pork bolognese bianco, green olive & rosemary £20/£39



## DA CONDIVIDERE

**Peter Hannan’s Glenarm Estate salt-aged beef for two**, triple cooked chips, bearnaise sauce £98.50

## SECONDI

**whole roasted lemon sole**, potato, cucumber & scallop roe butter sauce £52

**grilled Brixham Bay red mullet**, tomato tart, kalamata tapenade, Ortiz anchovy £45

**butter roasted monkfish**, Florentine fennel tart, Cevennes onion, fennel, orange & basil salad £45

**English rose veal**, coco di Paimpol beans, English girolles & San Marzano tomato £45

**Herdwick lamb saddle**, aubergine ‘alla Siciliana’, puttanesca dressing £45



## CONTORNI £7

**buttered ratte potato & parsley**

**braised runner beans ‘alla nonna’**

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

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of our team. If you are happy with the food and service, we would suggest a 12.5% gratuity. If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better).

A £20 supplement applies to sharing dishes for those inclusive of dinner.