

H&H

DINING

may 2025

STARTERS

- hispi cabbage, crispy shallots, parsley beurre blanc 8
- beetroot salad, sweet potato, baby spinach, walnut, citrus 9
- moules marinière, sourdough toast 10
- torched mackerel, pink fir apple salad, pickled red onions 12
- steak tartare, confit egg yolk, rosemary focaccia 14

MAINS

- wild garlic risotto, choice of crispy bacon or herb migas 16
- cauliflower florets, homemade tahini & hummus, quinoa, spelt, pomegranate 16
- milk-poached cod fillet, leek & fennel barigoule 25
- grilled lamb chops, asparagus, purple potato mash, salsa verde 28
- 35 day dry-aged ribeye & chips, peppercorn sauce 35

SIDES

- green salad 3.5
- tenderstem broccoli 4
- fries 4

PUDDING

- lemon posset 8
- tiramisù 8
- cheese plate- manchego, baron bigod, white lake driftwood, isle of wight blue 13

Let staff know of any allergies/ dietary requirements. A 12.5% discretionary service charge will be added to your bill.