

## SET MENU

2 Courses : £28 | 3 courses : £35

## STARTERS

St Mawes smoked haddock kedgeree arancini with a coronation dip

Posh onion rings with tartare sauce (v/vg)

Isle of Wight tomato salad with burrata (v)

Dry-aged beef carpaccio, crisp capers, rocket, Parmesan & truffle oil (v)

Cornish smoked mackerel & Jersey royal potato salad with wild garlic, horseradish & crème fraiche

## MAINS

HH burger with Oglesfield, bacon, pickle, lettuce, tomato, homemade burger sauce & house fries

Seafood linguine, Porthilly mussels, crab butter & prawns in a creamy shellfish bisque

Day-boat hake fishcake, homemade sweet chilli sauce, peas, wild garlic & brown butter

Grilled Gloucestershire lamb cutlets, apricot harissa couscous, baba ganoush

Chicken supreme, spicy Somerset 'Nduja, butter beans, cherry tomatoes & charred hispi cabbage

Apricot harissa spiced sweet potato, chickpeas & spinach filo parcel with house relish & salad (v/vg)

## DESSERTS

Wogan coffee Tiramisu

House made sticky toffee pudding with vanilla ice cream (gf option)

Chocolate tart with raspberry sorbet

Pineapple carpaccio, coconut sorbet, chilli & lime (vg)

British cheese selection with chutney, grapes & crackers

(v) Vegetarian (vg) Vegan. Please inform us if you have any allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present.

A discretionary 10% service charge will be added to your bill. All tips are distributed 100% to the team