

A La Carte Menu

"To know how to eat well, one must know how to wait"

Marco Pierre White, *The Devil in the Kitchen*

Figroni 8

Adapted from the recipe formed in 1919, we use Tarquins Figgy Pudding Gin, Campari + Martini Rosso. *Bitter, Dry*

While you Decide

Homemade Bread 1.75 V

Homemade Focaccia, Balsamic & Oils

Halloumi Fries 5.75 GFA V

Chilli Jam

Marinated Olives 4 GF V

Marinated in Rosemary, Thyme + Lemon

Starters

Home "Hot" Smoked Salmon 8 GFA

Blood Orange Puree, Radish & Herb Salad, Croutes

Sticky Pork Bites 7.5 GFA

Honey, Soy + BBQ Glaze, Mixed Salad

Garlic Prawns + Chorizo 8 GFA

Slow Cooked Tomato, Braised Red Wine Chorizo, Prawns
Cooked in Confit Garlic + Fine Herb Butter, Croute

Salt & Pepper Squid 7.5 GFA

Pickled Shallot, Baby Gem & Coriander Salad,
HB Chilli Oil

Main Course

Seabass + King Prawn Curry 19.5 GFA

Spiced Encrusted Seabass Served on a Thai Green Curry With
Naan Bread, Cumin & Cardamon Rice

Pan Roasted Cod Fillet 20 GFA

Lemon And Fine Herb Bulgar Wheat, Baby Spinach,
Samphire & Clam Beurre Blanc

Cornfed Chicken Rissotto 18 GFA

Wild Garlic, Pea, Wild Mushroom, Mascapone, Parmesan

227g Rump Steak 19.5 GFA

Served with Slow Confit Vine Tomato, Garlic Roasted,
Mushroom + Triple Cooked Chips

Sides £4 Each

French Fries GF V VA

Tater Tots GF V VA

Triple Cooked Chips GF V VA

Roasted Root Vegetables GF V

House salad GF V VA

Broccoli, Lemon & Blue Cheese GF V VA

Steak Sauce £3 Each

Peppercorn GF

Devon Blue Cheese GF

Red Wine Jus GF

Confit Garlic + Herb Butter GF V

GF Gluten Free

V Vegetarian

VA Vegan Adaptation

GFA Gluten Free Adaptation

N Contains Nuts

VG Vegan

T+C'S

All prices shown next to item titles are charged in British Pounds Sterling, Inclusive of VAT

When not ordering starters, please allow a minimum of a 25 minute wait for your mains to be cooked.

Optional service charges are applied to all tables sizes of 5 or more. Please ask your server to remove this if you wish.

Sandwiches 12-2:30pm Only

Add Mug of Soup or Fries 2.5

HB Hot Smoked Salmon Bagel, GFA

Lemon + Chervil Creme Fraiche **8.25**

Classic BLT, GFA

Streaky Bacon, Tomato, Gem, Ciabatta **7.75**

Home Made Fish Finger,

Brioche, Tartar + Baby Gem **8 GFA**

Steak Ciabatta, GFA

Onion Marmalade Melt, Aoili Sauce **8**

Small Plates

Soup of the Day, GFA

Sometimes Vegetarian, Occasionally Vegan, Always Seasonal + Focaccia. **6.5**

Three Cheese Fondue GFA V

Blend of Cornish Brie, Black Bomber + Red Leciester
Homemade Loaf, Chutney + Balsamic Onions **7.5**

Chicken Wings, GFA

Seasoned and Fried with either Salt + Pepper, BBQ, Buffalo, Inferno or Salt + Chilli **1/2kg 8 / kg 15**

Chicken Tenders, GFA

Buttermilk Marinaded, Seasoned and Fried with either Salt + Pepper, BBQ, Hollybush Hot Sauce or Salt + Chilli

3ea 7.95 / 5ea 12

Classics

HB Double Cheeseburger, GFA

Pickles, Baby Gem, Tomato, Brioche + French Fries **15**

HB Buffalo Chicken Burger, GFA

Marinaded Buffalo Fried Chicken, Hot Sauce Mayo, Tomato, Gem, Brioche + Tater Tots **15.5**

HBA Battered Fish,

Smashed Peas, Curry Sauce, Tartar + Triple Cooked Skin on Chips **15**

Toad In The Hole,

Minted Peas, Creamed Mash, Onion Gravy **15**

Gammon Steak, GF

Fresh Grilled Pineapple, Fried Egg + Fries **15.5**



Gluten Free



Vegetarian



Vegan Adaptation



Gluten Free Adaptation



Contains Nuts



Vegan

Vegetarian Menu V

Falafel 6

Houmous VG

Halloumi Fries 5.75 GFA

Chilli Jam

Soup of the Day 6.5 GFA VA

Served with Our Handmade Bread

Halloumi Burger 14.5 GFA

Charred Ciabatta, Caramelised Onions, Aioli, Tomato + Lettuce, Slaw + Shoestring Fries

Gnocchi 15.50 GFA

Roasted Tomato + Mediterranean Vegetable Gnocchi, Cheddar Crumb

Tart Tatin 15.5

Caramelised Onion + Heritage Carrot Tatin, Braised Chicory + Hazelnut Salad

Curry 15 GFA VA

Butternut Squash + Chickpea Curry, Cumin Basmati Rice, Naan Bread

Cumberland Pie 15 GF VA

Lentil + Vegetable Pie, Topped with Crushed New Potatoes, Mixed Vegetables + Gravy

"The Chip Shop"

Our New Loaded Fries Section!

Smashed Burger Fries 8.5 GF

Loaded with Cheese, Lettuce, Onion, Burger sauce

Smoked Pulled Brisket Chilli Tater Tots 9

Melted Cheese & BBQ Sauce GF

Salt & Chilli Fries 7 GF VA V

HB Chilli Oil, Confit Garlic, Coriander

Food Allergies

Some dishes may contain or have traces of the 14 main present allergies, including nuts, or may have been made alongside other products containing them. If you have an allergy speak to your server about the ingredients used.

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