



Small plates

Roast tomato & basil soup, toasted focaccia £7.50

Korean fried chicken, yuzu mayo, Korean BBQ sauce, sesame £8.50

Smoked haddock scotch egg, truffle cream leeks, watercress £9

Grilled asparagus, fried egg, toasted sourdough, parmesan £7.50

Crab and tomato bruschetta, lemon mayonnaise, basil, rocket £9

Blistered Padrón peppers, spiced Maldon sea salt, truffle honey £7 (V, VG, GFOA)

Sharer

H&H Bar Board — smoked haddock Scotch egg, Cumberland sausage roll, blistered Padrón peppers, caramelised onion chutney, beer pickled onions, cornichons, sourdough & butter £17

Sides

Triple cooked chips £4 (GFOA)

Skinny fries £5

Cauliflower cheese £5 (GFOA)

Cumberland sausage roll £5

Beer battered onion rings £4

Our food is prepared in kitchens where nuts, gluten, and other allergens may be present. Menu descriptions do not list every ingredient. If you have an allergy or intolerance, please speak to your server before ordering. Full allergen information is available on request.

Roasts

All served with vegetables, garlic & thyme roast potatoes, Yorkshire Pudding & gravy (GFOA)

Garlic & thyme roast beef, shallot & horseradish chutney £21

Roast pork loin, apple sauce £19

Roast chicken supreme, cranberry & orange jam £18

Butternut squash nut roast £16

Large plates

Chicken Caesar salad, gem, focaccia crouton, pine nut, Caesar dressing £17

Heritage carrot risotto, hot honey, rosemary, goat's cheese, carrot crisps £16 (V, VGOA)

H&H chicken tikka masala, pilau rice, mango and cardamom chutney £17

King prawn & crab linguine, chilli, lime & parmesan, rocket salad £19

Cider battered cod, triple cooked chips, truffle pea puree, tartare sauce £18 (GFOA)

Kids Roasts

Garlic & thyme roast beef, shallot & horseradish chutney £13

Roast chicken supreme, cranberry & orange jam £12

