



PLEASE ENSURE ALL ALLERGIES ARE DISCLOSED WHEN ORDERING

HOUSE MENU - FROM 6TH MAY 2022

(AVAILABLE 12 - 9PM WED - SAT)

NIBBLES

SELECTION OF HOMEMADE BREADS & INFUSED OILS (V/VG*/GF*)	£6.00
MARINATED MIXED OLIVES (V/VG/GF)	£5.00
SMOKED CHEDDAR & STONE ALE NUGGETS (V)	£6.50
BUTTERNUT & HARISSA HUMMUS, FETA, ALMOND, CRISP BREAD (V/VG*/GF*)	£6.50
BUBBLE N' SQUEAK BON BONS, SHALLOT & TARRAGON PUREE (V/VG)	£6.50

STARTERS

SOUP OF THE DAY (V/VG*/GF*)	£6.50
SEASONAL GARNISH, HOMEMADE BREAD & FLAVOURED BUTTER	
SMOKED DUCK (GF)	£8.50
FETA, COMPRESSED WATERMELON, OLIVES, POMEGRANATE	
PAN ROAST SCALLOPS (P*/GF)	£12.00
CONFIT PORK BELLY, CHARRED GRAPEFRUIT, WATERCRESS OIL	
WILD MUSHROOM & BLUE CHEESE SCOTCH EGG (V)	£8.50
SHALLOT & TARRAGON PUREE	
PICKLED MACKEREL & CUCUMBER CONSOMMÉ (P*/GF)	£8.00
TORCHED CUCUMBER, BUTTERMILK SNOW, CONFIT LEEKS, DILL OIL	
HAM HOCK & BUBBLE N' SQUEAK PRESSING (GF*)	£8.00
CRISPY HENS EGG, BROWN BUTTER HOLLANDAISE	

MAINS

CONFIT BELLY PORK & BEETROOT POMME DAUPHINE (GF*)	£21.00
BEETROOT GEL, LACK PUDDING CHOUX FARCI, SWISS CHARD, CRISPY KALE, APPLE JUS	
PAN ROASTED HALIBUT & CRISPY CHICKEN WINGS (P*/GF)	£24.00
CELERIAC VELOUTE, CONFIT LEEKS, HAZELNUT, CRISPY CHICKEN SKIN	
BRINED DUCK BREAST & CONFIT LEG BON BON	£23.00
CONFIT HASSLEBACK POTATO, ALMOND CRUMB, CHERRY, CARROT & FENNEL PUREE, DUCK JUS,	
CHICKEN BALLANTINE & BLACK GARLIC GNOCCHI (GF*)	£21.00
WILD MUSHROOMS, WILTED KALE, TOASTED PINE NUTS, CHICKEN JUS	

DIETARY INFORMATION:

V SUITABLE FOR VEGETARIAN, V* CAN BE ADAPTED FOR VEGETARIANS.

GF THIS DISH IS GLUTEN FREE, GF* CAN BE ADAPTED TO BE GLUTEN FREE

VG SUITABLE FOR VEGANS, VG* CAN BE ADAPTED FOR VEGANS

P THIS DISH IS PESCATARIAN, P* THIS CAN BE ADAPTED FOR PESCATARAINS

MAINS (HTH CLASSICS)

6OZ HTH BEEF BURGER (GF*) - (ADD PULLED PORK £3) SMOKED CHEDDAR RAREBIT, BACON, RED ONION JAM, MUSTARD SLAW, CHIPS	£15.00
BEER BATTERED FISH & CHIPS (P) - (ADD CURRY SAUCE £2.50) GREEN MONKEY BEER BATTER, MINTED PEA CRUSH, TARTAR, CHARRED LEMON	£12/£15
PIE OF THE DAY CREAMED POTATO OR TRIPLE COOKED CHIPS, SEASONAL GARNISH, GRAVY	£15.00
HAND ROLLED SHROPSHIRE RIB EYE & TRIPLE COOKED CHIPS (GF/DF*) ROAST SHALLOT, WILD MUSHROOMS, SUN BLUSH TOMATO - PEPPERCORN/BLUE CHEESE/RED WINE JUS/BROWN BUTTER BERNAISE	£29.00 (£3.00)
HTH BEEF WELLINGTON & BONE MARROW JUS DAUPHINOISE POTATO, BURNT CARROT PUREE, SEASONAL GARNISH	£29.00
CRAB MAC N' CHEESE (P/V*) HERB CRUMB, SIDE SALAD	£16.50
BAKED AUBERGINE (V/VG/GF) CAPONATA, SESAME SEEDS, SIDE SALAD	£16.00
BUTTERBEAN CASSOULET (V/VG/GF) RICH TOMATO SAUCE, CHARRED COURGETTE, SEASONAL VEGETABLES	£16.50

SIDES (ALL £4.00)

TRIPLE COOKED CHIPS (V/VG/GF)	PARMESAN & TRUFFLE FRIES (V/VG*/GF)
DAUPHINOISE POTATO (V/GF)	BUBBLE N' SQUEAK (V/VG*/GF)
CREAMED POTATO (V/GF)	SEASONAL VEGETABLES (V/VG*)
ONION RINGS (V/VG)	FETA, OLIVE & WATERMELON SALAD (V/VG)

DESSERTS

BLACK FOREST CHOCOLATE FONDANT (V) KIRSCH, GRIOTTINE CHERRY, COCO NUB TUILE, CHERRY SORBET	£8.50
STICKY TOFFEE PUDDING (V/VG*) SPICED RUM BUTTERSCOTCH SAUCE, HONEYCOMB, CLOTTED CREAM ICE CREAM	£7.50
SPICED PEAR TART TATIN (V/VG*) COMPRESSED ORANGE, CANDIED ORANGE ICE CREAM	£8.00
PORNSTAR MARTINI CHEESECAKE (V/GF*) PASSIONFRUIT AND PINEAPPLE SALSA, AMARETTI BISCUIT, PROSECCO GEL, KAFFIR LIME SORBET	£8.00
HTH TEA & CAKE - EARL GREY PANNA COTTA LEMON DRIZZLE, MACERATED STRAWBERRIES, STRAWBERRY FRUITE DE PATE, LEMON BALM	£7.50
CHEF'S SELECTION CHEESE BOARD (V*/GF*) FROZEN GRAPES, CHUTNEY AND CRACKERS	£11.00