



HOUSE MENU - FROM 17TH SEPTEMBER 2021
(SUBJECT TO AVAILABILITY)

NIBBLES

SELECTION OF HOMEMADE BREADS & HTH INFUSED OILS (V/VG*/GF*)	£5.50
MARINATED MIXED OLIVES (V/VG/GF)	£5.00
CRISPY BELLY PORK, SWEET CHILLI GLAZE, RED ONION & SWEET CORN SALAD	£6.00
WARM CHILLI, CHORIZO & RED PEPPER RAGU, PITTA BREADS (GF*)	£6.50
TEMPURA KING PRAWNS, SWEET CHILLI MAYONNAISE (GF*)	£7.00

STARTERS

SOUP OF THE DAY (V*/VG*/GF*) <i>home made bread & butter</i>	£6.00
WILD MUSHROOM & BLUE CHEESE SCOTCH EGG (V) <i>fresh truffle, chestnut mayonnaise</i>	£7.50
PAN ROAST SCALLOPS (GF*) <i>confit pork belly, caramelised cauliflower puree, chicken skin, jus</i>	£9.50
JERK PIGS CHEEK <i>pineapple & rum salsa, spiced pork faggot, quail egg, pork crumb, coriander</i>	£8.50
DUCK LIVER PARFAIT (GF*) <i>gooseberry and nettle chutney, sea salt croutes, rocket salad</i>	£7.50
SMOKED MACKEREL (GF) <i>pickled cucumber, cucumber gel, horse radish cream, smoked onion ash, lemon balm</i>	£8.00

MAINS

SMOKED HADDOCK KEDGEREE (GF) <i>soft boiled egg, sweet corn & smoked bacon chowder, Worcestershire sauce crumpet, chive oil</i>	£17.50
CONFIT PORK BELLY (GF) <i>black pudding, bubble & squeak pressing, pork faggot, apricot & honey sauce</i>	£18.50
PAN ROAST DUCK BREAST (GF*) <i>plum & szechuan bon bon, sesame fondant potato, charred spring onion, sweet corn, pickled cucumber, spiced plum sauce</i>	£18.50
ROLLED CHICKEN SUPREME (GF*) <i>tartiflette, cep & black pudding sauce, chicken fat parsnips</i>	£18.00

MAINS (HTH CLASSICS)

8OZ HTH BEEF BURGER (GF*) <i>gem lettuce, tomato, gherkin, baconnaise, melted cheese, red onion, hand cut chips, slaw</i>	£15.00
BEER BATTERED FISH & CHIPS <i>hand cut chips, mushy peas, tartar sauce, lemon (ADD KATSU CURRY SAUCE - £1.50)</i>	£11.00/14.00
PIE OF THE DAY <i>creamed mash potato, mushy peas, gravy</i>	£14.50
HAND ROLLED SHROPSHIRE RIB EYE <i>gorgonzola, beetroot & shallot tarte tatin, hand cut chips, rocket, walnut & truffle oil salad</i>	£26.00
HTH BEEF WELLINGTON <i>creamed potato, roast cauliflower, celeriac, bone marrow jus</i>	£25.00
HFC CHICKEN BURGER <i>chorizo & sweet chilli jam, sweet corn, pickled red onion & coriander salad, hand cut chips, slaw</i>	£15.00
MINI CLASSICS (2 TO SHARE) <i>mini burgers with tomato relish & mozzarella, small battered haddocks & tartare sauce, pie of the day & gravy, chunky chips</i>	£28.00

SIDES (ALL £4.00)

HAND CUT CHIPS (V/VG/GF)
PARMESAN AND TRUFFLE FRIES (V/VG*/GF)
CREAMED POTATO (V/GF)
BLACK PUDDING BUBBLE & SQUEAK
MUSHY PEAS (V/VG/GF)
ROCKET PARMESAN (V/VG*/GF)
MINI TARTE TATIN (V/VG)

DESSERTS

STICKY TOFFEE FONDANT (V) <i>caramel and honeycomb ice cream, coffee crème fraiche</i>	£7.50
CARAMELISED WHITE CHOCOLATE PARFAIT (V) <i>pistachio, textures of rhubarb, raspberry</i>	£7.50
CHERRY BAKEWELL CHEESECAKE (GF*) <i>amaretto ice cream, butter icing, griottines cherries, spiced cherry granola</i>	£8.00
SPICED POACHED PEAR TARTE TATIN <i>orange & cinnamon ice cream, candied orange</i>	£7.50
MINI BAKED CAMEMBERT <i>apricot & fig chutney, poppy seed crackers, pickled carrot</i>	£10.50

FOOD ALLERGY INFORMATION:

V Suitable for vegetarians
VG suitable for Vegans
GF This dish is gluten free

V* Can be adapted for vegetarians
VG* Can be adapted for Vegans
GF* Can be adapted to be gluten free