

Horto

SMALL PLATE £10

Tempura of broccoli, garlic and chilli, pickled ginger mayo (gf, ve)

Crispy potato terrine, black pudding, date ketchup (gf)

Flat bread, wild garlic pesto, stracciatella, toasted pinenuts (v)

Crab croquette balls, crab hot sauce, pickled cucumber, sesame

Roast onion and cauliflower soup, chive, onion and cheddar crostini (v, ve*)

LARGE PLATE £20

BBQ asparagus salad, brown shrimp, garden herbs, cured egg (v, ve*)

Horto club, toasted focaccia, serrano ham, rocket, mozzarella, tomato ragout, truffle mayo

BBQ glazed belly pork, peanut satay, pineapple and tamarind salsa, pickled radish (gf)

Roast hispi cabbage, mushroom and miso puree, cordy ceps, crispy onion (gf, ve)

Smashed cheese beef burger, bacon, tomato, compressed lettuce (gf*) (served with skin on fries)

Chicory and pickled pear salad, orange, candied walnut, Burrella, cabernet sauvignon dressing (v, ve, gf)

Seared cod, smoked mussel sauce, mussels, leeks, potato (gf)

SIDE £6

Gordal olives (v, ve, gf)

Focaccia, balsamic, olive oil (ve)

Skin on fries, parmesan, truffle mayo (gf, v*, ve*)

Grilled Padron peppers, smoked almond, preserved lemon (gf)

Sourdough, roast chicken butter

PUDDING £12

Chocolate "millionaire" soft serve ice cream, caramel sauce, shortbread (v, ve*, gf*)

Lemon meringue tart, (v)

Burnt cheese cake, Dulce de leche (gf, v)

Hazelnut and chocolate choux, hazelnut praline (v)

*v-vegetarian, ve-vegan, gf-gluten free, *-adaptable*

Please advise us of any allergens prior to ordering. Allergen information is available on request.

Price includes VAT.

05.04.2024