

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

Spiced garden gazpacho, sushi rice (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)

Coconut and lentil dhal, puffed wild rice, onion bhaji, mint and coriander yoghurt (v, ve, gf)

Buffalo chicken burger, blue cheese sauce, lettuce, gherkin (served with skin on fries) (gf*)

Bulgur wheat tabbouleh, peas and beans, sesame, feta miso and sesame dressing (v, ve*)

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

Roast vanilla ice cream, raspberry, candied almonds, hazelnut praline

Chocolate and caramel tart (gf, v, ve)

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

Salted caramel crème brûlée (v, gf)

*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