



RESTAURANT

DINNER

STARTERS

Chilled scallop cucumber, elderflower, lardo gf	22
Braised pig cheek smoked almond broad bean pesto, broccoli purée gf	22
Crab turnip, dill, crab dashi gf	18
Wild garlic veloute jersey royal salad ve, v, gf	15
Pea & stracciatella tortellini truffle, guanciale v*	15

MAINS

Roast loin of lamb glazed lamb carrot, lamb bacon, sheep yoghurt gf	50
Monkfish white asparagus, clams, beurre blanc, walnut gf	32
Roast chicken mushroom purée, chicken roulade, asparagus gf	30
Butter poached cod smoked pomme purée, brown butter chicken jus gf	28
Pot roast cauliflower fermented grains, pesto ve, v	20
Roast cabbage with garden herbs red cabbage hot & sour sauce ve, v, gf	20

SIDES

Buttered pomme purée v, gf	6
Beef fat chips gf	6
Scorched brassicas ve, v, gf	6
Spring salad & Horto dressing ve, v, gf	6

PUDDINGS

Rollright cheese date & walnut loaf, burnt apple ketchup v	14
Chocolate marquise tonka cream v, gf	12.50
Horto banoffee caramac, rum v	12.50
Tiramisu pistachio, disaronno ve, v, gf	12.50

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable

It is the responsibility of the guest to advise us of any allergens or special dietary requirements. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shell or shell.

02.05.25