



RESTAURANT

DINNER

STARTERS

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

MAINS

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

SIDES

<b>Buttered pomme purée</b> v, gf	6
<b>Beef fat chips</b> gf	6
<b>Scorched brassicas</b> ve, v, gf	6
<b>Spring salad &amp; Horto dressing</b> ve, v, gf	6

PUDDINGS

<b>Rollright cheese</b> date & walnut loaf, burnt apple ketchup v	14
<b>Chocolate marquise</b> tonka cream v, gf	12.50
<b>Horto banoffee</b> caramac, rum v	12.50
<b>Tiramisu</b> pistachio, almond, 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.

21.05.25