

Horto

BY NIGHT
7.45 PM - 8.45 PM

STARTERS

Seared king scallop braised chicory, smoked tomato butter, serrano jamon (gf)	26.50
Braised maple and soy pig cheeks smoked eel, summer squash (gf)	22.50
Crab turnip, dill, crab dashi (gf)	18
Potato and lovage veloute jersey royal salad (ve, v, gf)	15
Pea & stracciatella tortellini truffle, pork (v*)	15

MAINS

Loin of lamb baby summer vegetables, artichoke purée, lamb and sherry sauce (gf)	55
Day boat fish mussel and red pepper sauce, courgettes (gf)	32
Roast guinea fowl girolles, roscoff onion, sweetcorn polenta (gf*)	35
Steamed cod broccoli, smoked potato, calamansi (gf)	28
Miso glazed aubergine aubergine puree, harrissa pesto, chicory & pomegranate salad (ve, v)	20
Pot roast cauliflower fermented grains, pesto (ve, v)	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
Strawberry charlotte , malt, white chocolate, strawberry (v)	12.50
Tiramisu , dark chocolate, 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.