

Horto

BY DAY
12PM-6.15PM

Guests on a spa experience can choose either

A main and a pudding or a main and two side dishes

MAINS

Roast pumpkin radicchio, stracciatella, peach vinaigrette (v, ve*, gf)

Parma ham & mozzarella toasted focaccia rocket, tomato, truffle mayo (gf*)

Grilled chicken caesar salad cos lettuce, croutons, caesar dressing (gf*)

White onion soup cheddar crostini (v, gf*)

Smashed aged beef burger (served with skin-on fries)

american cheese, tomato, baby gem, bacon, burger sauce (gf*)

Mushroom & chickpea burger (served with skin-on fries)

vegan feta, vegan truffle mayo, rocket & crispy shallots (ve, v, gf)

Flatbread crème fraiche, mortadella, salsa, olives, smoked almonds

Prawn tacos guacamole, pico de gallo, pickled red onion, coriander (gf)

Whipped feta slow roast tomatoes, chillies, dhukka spice, pine nuts, smoked almonds (v, ve*, gf)

Warm duck salad hoisin dressing, sesame, pickled daikon

PUDDINGS

Pistachio ice cream

white chocolate sauce, kataifi pastry, dark chocolate shavings (v, gf*)

Tiramisu, dark chocolate, almond, disaronno (ve*, gf*)

Caramel & chocolate choux (v)

White chocolate cheesecake, blueberry compote (v)

Iced watermelon, ginger, mint and lime (ve, v, gf)

SIDES

Gordal olives (ve, v, gf) **6**

Focaccia, balsamic, olive oil (ve) **6**

Skin-on fries, parmesan, truffle mayo (ve*, v*, gf) **6**

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

Scan for allergen information



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, shot or shell.