

Herto

BY NIGHT
7.45PM-8.45PM

STARTERS

Seared king scallop braised chicory, smoked tomato butter, serrano ham (gf)	26.50
Braised maple & soy pork smoked eel, butternut squash (gf)	22.50
Crab turnip, crab dashi (gf)	18
Potage 'vegetable soup' ratte potato, cabbage (ve, v, gf)	12
Egg yolk ravioli mushroom, artichoke, parmesan (v)	15

MAINS

Roast duck breast plum, turnip (gf)	45
Day boat fish mussel and red pepper sauce, courgettes (gf)	32
Roast guinea fowl girolles, roscoff onion, sweetcorn polenta (gf*)	35
Pan roasted cod broccoli, smoked potato, citrus butter sauce (gf)	28
Miso glazed aubergine aubergine puree, harrissa pesto, chicory & pomegranate salad (ve, v, gf*)	20
Mushroom & potato 'risotto' pickled shimeji mushroom, parmesan (v, gf, ve*)	20

SIDES

Buttered pomme purée (v, gf)	6
Beef fat chips , choose salt or home made chip-spice (gf)	6
Scorched brassicas (ve, v, gf)	6
Chicory salad cabernet sauvignon dressing (ve*, v, gf)	6

PUDDINGS

Rollright cheese, date & walnut loaf , burnt apple ketchup (v)	14
Chocolate marquise , tonka cream (v, gf)	12.50
Almond financier , milk ice cream, fig, pinenuts (v)	12.50
Tiramisu , dark chocolate, almond, disaronno (ve*, gf*)	12.50

(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, shell or shell.

A discretionary 12.5% service charge will be added to your bill. Our service charge is optional and is calculated on the pre-discount total of your bill.