

Horto

BY NIGHT
6.15PM – 8.45PM

NIBBLES

Gordal olives (ve,v, gf)	7.5
Focaccia , balsamic, olive oil (ve, v)	6
Marinated bocconcini (v, gf)	7
Baby chorizo pedro ximenez, onions (gf*)	10

SIDES

Panzanella salad (v,gf*)	7.5
Grilled padron peppers smoked almonds (v)	8
Skin-on fries (v) (add parmesan 2)	6
Asparagus lemon, garlic (v)	8
Canarian new potatoes (v,ve)	6

PLATES – SMALL / LARGE

Pea & broad bean soup ricotta (v,gf)	9
Italian datterino tomatoes orange, fennel, olive oil, buratta (v, ve*,gf)	12/23
Roast chicken caesar cos lettuce, anchovies, croutons, caesar dressing	12/23
Flatbread harissa yoghurt, pomegranate, chicken, chimmi churi, coriander	10/18
King prawn pil-pil charred sourdough (gf*)	12/23
Butterflied sardines taramasalata, grilled focaccia, parsley and olive salad	12/23

SIGNATURE DISHES

Mediterranean tart confit tomatoes, hummus (ve, v, gf)	20
Iberico presa herbed parmentier potatoes, pedro ximenez sauce, smoked almonds (gf)	36
Day boat fish mussel sauce, orange & chicory salad (gf)	40
Marinated bavette steak triple cook chips, green salad (gf)	30
Smashed dry aged beef burger fries, tomato, baby gem, truffle aioli, brioche bun (gf*)	24
Harissa halloumi burger fries, baba ganoush, rocket, caramelized red onion (ve*,v, gf)	24

PASTA

Linguine vongole clams, lemon, chilli and parsley (gf*)	14/25
Pappardelle san marzano tomato, caper, olives (ve, v,gf*) (add anchovies 4)	11/20

PUDDINGS

Amalfi lemon tart (v)	12
Tiramisu pedro ximenez (ve*,v,gf*)	12
Paris brest hazelnut, almond, caramel (v)	12
Affogato vanilla ice cream (ve*,v)	10
Poached rhubarb rhubarb granita, orange sorbet (ve,v, gf)	12

(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.

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.



Scan for
allergen
information