

Horito

BY DAY
12PM-6.15PM

NIBBLES

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

SIDES

Panzanella salad (ve,gf*)	7.5
Grilled padron peppers smoked almonds (ve,gf)	8
Skin-on fries (v,gf) (add parmesan 2)	6
Charred courgette garlic aioli, lemon (v,gf)	6

MAINS

Pea & broad bean soup ricotta (v, gf)	9
Italian datterino tomatoes orange, fennel, olive oil, buratta (ve*, v,gf)	23
Roast chicken caesar cos lettuce, anchovies, parmesan, croutons, caesar dressing (gf*)	23
Flatbread harissa yoghurt, pomegranate, chicken, chimmi churi, coriander	18
Smashed dry aged beef burger (served with skin-on fries) tomato, baby gem, truffle aioli, brioche bun (gf*)	24
Harissa halloumi burger (served with skin-on fries) baba ganoush, rocket, caramelized red onion (v, gf*)	24
Roast sweet potato & feta salad lime dressing, crispy onions, garden herbs (ve*,v,gf*)	16
Lamb kofta tzatziki, red onion & parsley salad (gf)	16
King prawn pil-pil charred sourdough (gf*)	23
Butterflied sardines taramasalata, grilled focaccia, parsley and olive salad	23

HANDMADE PASTA

Tagliatelle vongole clams, lemon, chilli and parsley (gf*)	25
Pappardelle san marzano tomato, caper, olives (v,gf*) (add anchovies 4)	20

PUDDINGS

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