

# Herto

BY NIGHT  
6.15PM – 8.45PM

## NIBBLES

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

## SIDES

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

## PLATES – SMALL / LARGE

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

## SIGNATURE DISHES

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

## HANDMADE PASTA

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

## PUDDINGS

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

(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