

Honto

BY NIGHT
7.15PM – 8.45PM

NIBBLES

Gordal olives (ve,gf) **7.5**
Focaccia, balsamic, olive oil (ve) **6**
Mini marinated mozzarella (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 sprouting broccoli romesco sauce (ve,gf) **8**
Patatas bravas aioli, tomato sauce (ve*,gf) **7.5**

PLATES – SMALL / LARGE

Pea & broad bean soup ricotta (v,gf) **9**
Italian datterino tomatoes orange, fennel, olive oil, buratta (v, gf, ve*- vegan feta) **12/19**
Roast chicken caesar cos lettuce, anchovies, parmesan, croutons, caesar dressing (gf*) **12/18**
Flatbread harissa yoghurt, pomegranate, chicken, chimichurri, 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

Lamb ragu polenta, cime di rapa, crispy capers, parmesan, lovage salsa verde (gf) **26**
Pan roast cod chorizo & white bean cassoulet, langoustine bisque (gf) **26.5**
8oz ribeye steak triple cook chips, green salad, chimichurri (gf*) **52**
Smashed dry aged beef burger fries, tomato, baby gem, pedro ximenez onions, provolone cheese truffle aioli, brioche bun (gf*) **24**
Harissa halloumi burger fries, baba ganoush, rocket, caramelised red onion (v, gf*) **24**

HANDMADE PASTA

Tagliatelle crab, lemon, chilli, tomato (gf*) **14/22**
Pappardelle san marzano tomato, caper, parmesan, olives, (v, gf*) **11/20**
(add anchovies **4**)
Capunti puy lentils, crispy leeks (ve) **10/16**

PUDDINGS

Panna cotta macerated strawberries, lemon verbena (v, gf) **12**
Tiramisu pedro ximenez (ve*,v, gf*) **12**
Hot chocolate mousse candied orange, chocolate tuile, creme fraiche (v, gf) **12**
Affogato vanilla ice cream (v, gf) **10**
Hugo Spritz prosecco & elderflower granita, cucumber sorbet, pear, apple, mint, lime, melon (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

20.07.26