

# Hento

BY DAY  
12 PM - 6.15 PM

Guests on a spa experience can choose a main and a pudding

## NIBBLES

|                                                 |            |
|-------------------------------------------------|------------|
| <b>Gordal olives</b> (ve,gf)                    | <b>7.5</b> |
| <b>Focaccia</b> , balsamic, olive oil (ve)      | <b>6</b>   |
| <b>Mini marinated mozzarella</b> (v,gf)         | <b>7</b>   |
| <b>Baby chorizo</b> pedro ximenez, onions (gf*) | <b>10</b>  |

## SIDES

|                                                      |            |
|------------------------------------------------------|------------|
| <b>Heritage carrots</b> herb dressing (ve*,v, gf*)   | <b>7</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>Patatas bravas</b> aioli, tomato (ve*,gf)         | <b>7.5</b> |

## MAINS

|                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Borlotti bean &amp; cep soup</b> creme fraiche, focaccia (ve*,v, gf*)                                                                                      |
| <b>Burrata</b> radicchio, pear, pine nut agrodolce (v, gf)                                                                                                    |
| <b>Roast chicken caesar</b> cos lettuce, anchovies, parmesan, croutons, caesar dressing (gf*)                                                                 |
| <b>Chicken gyros flatbread</b> tzatziki, cucumber, red onion, shoestring fries                                                                                |
| <b>Smashed dry aged beef burger</b> (served with skin-on fries)<br>tomato, baby gem, pedro ximenez onions, provolone cheese, truffle aioli, brioche bun (gf*) |
| <b>Harissa halloumi burger</b> (served with skin-on fries)<br>baba ganoush, rocket, caramelized red onion (v, gf*)                                            |
| <b>Creamy wild garlic mushrooms</b> grilled focaccia, watercress (ve*,v,gf*)                                                                                  |
| <b>Nduja glazed pork skewer</b> honey, garlic lemon yoghurt, shaved fennel & orange salad (gf)                                                                |
| <b>King prawn pil-pil</b> charred sourdough (gf*)                                                                                                             |
| <b>Butterflied sardines</b> taramasalata, grilled focaccia, parsley and olive salad (gf*)                                                                     |
| <b>Orzo</b> kale, walnuts, chilli, garlic (ve,v)                                                                                                              |

## HANDMADE PASTA

|                                                                                                       |
|-------------------------------------------------------------------------------------------------------|
| <b>Tagliatelle</b> crab, lemon, chilli, tomato (gf*)                                                  |
| <b>Pappardelle</b> san marzano tomato, caper, parmesan<br>olives (v,gf*)<br>(add anchovies <b>4</b> ) |

## PUDDINGS

|                                                                                                                |
|----------------------------------------------------------------------------------------------------------------|
| <b>Orange &amp; almond cake</b> boozy cherries,<br>marmalade ice cream (v,gf)                                  |
| <b>Tiramisu</b> pedro ximenez (ve*,v, gf*)                                                                     |
| <b>Burnt basque cheesecake</b> blackberry compote (v)                                                          |
| <b>Affogato</b> vanilla ice cream (v,gf)                                                                       |
| <b>Hugo Spritz</b> prosecco & elderflower granita,<br>cucumber sorbet, pear, apple, mint, lime, melon (ve, gf) |

(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