

Hento

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

Heritage carrots herb dressing (ve*,v, gf*)	7
Grilled padron peppers smoked almonds (ve,gf)	8
Skin-on fries (v,gf) (add parmesan 2)	6
Charred sprouting broccoli	8
romesco sauce, hazelnut, smoked almonds (ve,gf)	
Patatas bravas aioli, tomato sauce (ve*,gf)	7.5

PLATES – STARTER

Borlotti bean & cep soup creme fraiche, parsley (ve*,v, gf*)	9
Burrata radicchio, pear, pine nut agrodolce (v, gf)	12
Creamy wild garlic mushrooms grilled focaccia, watercress (ve*,v,gf*)	12
Nduja glazed pork skewer honey, garlic lemon yoghurt, shaved fennel & orange salad (gf)	14
King prawn pil-pil charred sourdough (gf*)	12
Butterflied sardines taramasalata, grilled focaccia, parsley and olive salad (gf*)	12

PLATES – MAINS

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
Confit pork belly pig cheek croquette, braised cabbage, apple puree, pork sauce finished with pickled mustard seeds	34
Orzo kale, walnuts, chilli, garlic (ve,v)	16
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*)	22
Pappardelle san marzano tomato, caper, parmesan, olives, (v, gf*) (add anchovies 4)	20

PUDDINGS

Spiced creme caramel brandy soaked prunes, hazelnut & sour cherry biscotti (v, gf*)	12
Tiramisu pedro ximenez (ve*,v, gf*)	12
Clafoutis plum compote, almond, vanilla ice cream (v)	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

24.09.26