Horto

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*) **20**
(add anchovies **4**)

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**

Red wine poached pear fig, cocoa nib tuile (ve*, v,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

09.10.26