

# Honto

**Gordal olives** (ve, gf) **£6**

**Focaccia**, balsamic, olive oil (ve) **£6**

**Grilled padron peppers**, smoked almond, preserved lemon (gf, ve) **£8**

**Sourdough**, roast chicken butter **£6**

**Crispy potato terrine**, black pudding, date ketchup (gf) **£12.50**

**Flat bread**, pesto, stracciatella, toasted pinenuts (v) **£12.50**

**Spiced garden gazpacho**, sushi rice (v, ve) **£12.50**

## **Heritage tomatoes**

grilled peach, smoked burrata, sesame zaatar, pine nuts, smoked almonds (gf, v, ve\*) **£24**

## **Duck "cherryaki"**

roasted duck breast, cherryaki sauce, shredded spring onions (gf) **£24**

## **Roasted cauliflower**

onion bhaji coating, dhal, mint and coriander yoghurt (v, ve, gf) **£20**

## **Lobster and tomato**

Green house tomatoes, chilled tomato consommé, garden herbs (gf) **£30**

## **Smashed duck leg**

Sweet potato massaman ketchup, cashew nuts, katsuobushi **£20**

## **Seared cod**

smoked mussel sauce, mussels, leeks, potato (gf) **£26**

## **(perfect for two)**

### **Lavender honey glazed 4 bone rack of lamb (please allow 20 minutes cooking time)**

bbq garden onions, malted peas and baby onions, malted new potatoes, sheep cheese salad, spiced lamb sauce **£85**

### **Paprika & honey glazed chicken (please allow 30 minutes cooking time)**

cumin roasted red onion & squash, radicchio & orange salad, burnt cream lemon sauce (gf) **£54**

### **Courgette and feta tart (please allow 30 minutes cooking time)**

baba ghanoush, chimichurri, garden herbs, toasted sesame seeds (ve\*,gf\*,v) **£50**

## **SIDES**

**Skin on fries**, parmesan, truffle mayo v\*,gf **£6**

**BBQ sprouting broccoli**, roast garlic, smoked almond (gf, ve) **£7**

**Radicchio & orange salad**, cabernet sauvignon dressing (gf, v, ve\*) **£7**

**Malted buttered potatoes** (v) **£7**

## **PUDDING**

**Roast vanilla ice cream sundae**, almond sponge, candid almonds, sherry sultanas, cocoa nib tuile (gf) **£16**

**Mille-feuille**, lemon, sweet cicely, mascarpone **£12.50**

**White chocolate and passion fruit fondant**, coconut, mango (allow 20mins cooking time) **£12.50**

**Baron bigod brie**, date and walnut cake, honey comb, pickled grapes, oat biscuit, water cracker (v) **£16**

*v-vegetarian, ve-vegan, gf-gluten free, \*-adaptable*

*Please advise us of any allergens prior to ordering. Allergen information is available on request.*

*Hotel guests with dinner included have a food allowance of £49 depending on the experience booked.*

*Price includes VAT.*

08.07.2024