

## **MAINS**

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

Horto club, toasted focaccia, serrano ham, rocket, mozzarella, tomato ragout, truffle mayo £18 BBQ glazed belly pork, peanut satay, pineapple and tamarind salsa, pickled radish (gf) £24 Coconut and lentil dhal, puffed wild rice, onion bhaji, mint and coriander yoghurt (ve, gf) £20 Buffalo chicken burger, blue cheese sauce, lettuce, gherkin (served with skin on fries) (gf\*) £24 Bulgur wheat tabbouleh, peas and beans, sesame, feta miso and sesame dressing (v, ve\*) £20 Battered fish finger sandwich, focaccia bread, tartar sauce, lollo rosso & watercress £18 Spiced garden gazpacho, sushi rice (v, ve) £12.50

## **SIDES**

Gordal olives (v, ve, gf) £6

Focaccia, balsamic, olive oil (ve) £6

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

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

Sourdough, roast chicken butter £6

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

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

## **PUDDING £12.50**

Roast vanilla ice cream, raspberry, candied almonds, hazelnut praline Chocolate and caramel tart (gf, v, ve)

Apricot pavlova, pistachio, whipped cream (gf, v)

Salted caramel crème brulee (v, gf)

Annabel's yorkshire strawberries, chantilly cream (gf, v)