

# Horto

## **Chefs blood orange negroni £16**

### **Focaccia**

balsamic, olive oil (v, ve) **£2 p/p**

**Gordal olives** (ve, v, gf) **£6**

### **Oyster**

horseradish, cucumber (gf) **£7**

### **Grilled padron pepper**

smoked almond (ve, v, gf) **£8**

### **Roast cabbage**

caper, anchovies (ve\*, v\*, gf) **£8**

### **Crispy potato terrine**

whipped cods roe, caviar (gf) **£12**

**Tart flambee classic**, pancetta, gruyere or taleggio and mushroom (v) **£12**

### **Grilled squid**

olive, mint, lardo, timut pepper (gf) **£16**

### **Fermented grains**

roast roscoff, maitake mushroom, beer (v,ve) **£20**

### **Artichoke**

truffle stracciatella, chestnut mushroom (ve\*, v, gf) **£20**

### **Roast Italian winter tomato**

fennel, anchovies, burrata (ve\*, v\*, gf) **£20**

### **Salt aged beef tartare**

sourdough toast, caper and mustard jam, gherkin ketchup, pickled onion **£24**

### **Duck "cherryaki"**

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

### **Seared cod**

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

### **Half roast chicken glazed with either**

honey and paprika glaze, garra masala butter or lemon thyme and garlic (gf) **£30**

**Horto chips**, Horto seasoning (ve\*, v\*, gf) **£6**

**Roast broccoli**, garlic, miso, almonds (ve, v, gf) **£6**

**Horto winter salad** (ve\*, v, gf) **£6**

### **Rhubarb and custard sundae**

rhubarb compote, gingernut, warm custard (gf\*, v) **£12**

**Pistachio tiramisu** (ve, v, gf) **£12**

**Hot chocolate pudding**, passionfruit, crème crue

(allow 20mins cooking time) (v, gf) **£12.50**

**Apple tart tatin (for 2)**, choice of vanilla ice cream or cote hill blue (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 £50 depending on the experience booked.*

*Price includes VAT.*

15.01.2025