

Horto

RESTAURANT

DINNER

STARTERS

Scallop celeriac, mushroom	22
Crab turnip, dill, crab dashi gf	18
Wild garlic veloute jersey royal salad ve, v, gf	13
Braised pig cheek broad bean, smoked almond broad bean pesto, broccoli purée gf	20
Pea & stracciatella tortellini truffle, guanciale v*	15

SIDES

Buttered pomme purée v, gf	6
Beef fat chips gf	6
Scorched brassicas ve, v, gf	6
Spring salad & Horto dressing ve, v, gf	6

MAINS

Monkfish white asparagus, clams, white asparagus beurre blanc gf	31
Fillet of beef smoked eel bordelaise, morel, onion miso purée	55
Pot roast cauliflower fermented grains, pesto ve, v	20
Butter poached cod smoked pomme purée, brown butter chicken jus gf	28
Roast chicken chou farci, mushroom purée, asparagus gf	35
Roast cabbage with garden herbs red cabbage hot & sour sauce ve, v, gf	20

DESSERTS

Malt soufflé stracciatella ice cream for two to share, allow up to 20mins v	16
Chocolate marquise tonka cream v, gf	12.50
Millie feuille passionfruit & raspberry v	12.50
Tiramisu pistachio ve, v, gf	12.50
Rollright cheese date & walnut loaf, burnt apple ketchup v	14

(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. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shell or shell.