



# IN HORTO

## Snacks

Nocellara olives VG	6
Padron peppers, aleppo salt VG GF	7
Chorizo, honey & mustard dressing GF	7.5
Charcuterie board	24

## Breads

	small	large
Bread basket, olive oil & balsamic vinegar V (GF available)	5	9
— Burnt onion butter V GF		3
— Nduja butter		4
Homemade flatbread, smoked aubergine VG		7

## Starters

Roasted artichoke flower, pine nut gremolata, aioli VG GF	9
Burrata, heirloom tomato, shallot vinegar V GF	12
Crumbed beef shin, smoked pancetta, mustard mayo	11
Devonshire crab, charred baby gem, brown crab mayonnaise GF	14
Wood fired baked tunworth, truffle honey, confit garlic V (to share)	24

## Sides

Green market salad, citrus vinaigrette VG GF	7
Charred hispi cabbage, romesco VG GF	7
Heritage tomato salad, celery, goats curd, lovage V GF	7
Purple sweet potato, crème fraîche V GF	7

## Mains

	for 1	for 2
Wood fired arroz, baby globe artichoke, courgette, sun dried peppers, aioli VG GF	18	
Baked whole cauliflower, four cheese potato V GF	18	35
Parmigiana di melanzane V (VG available)	19	36
Sundried tomato ragu, goats curd, gnocchi V	16	
Sea bass fillet, roasted fennel, preserved lemon salsa GF	22	
Whole lemon sole, sea vegetables, prawns GF	32	
Confit garlic roasted chicken, burnt leeks GF	21	40
Slow roasted braised lamb, harissa vegetables GF	22	41
Tuscan-style sausage, borlotti & pancetta broth, black cabbage GF	21	40
Onglet steak, charred baby broccoli, aioli GF	31	
Chef's Choice	45	

We work directly with farmers and suppliers who share our ethical and sustainable values, minimising their impact in all they provide from plates to produce.

Our meat is sourced by Lake District Farmers and Ginger Pig in neighbouring Borough Market, where our cheese supplier Neal's Yard is also located.

All our shellfish is sustainably caught off the Dorset coast via Portland Shellfish and you'll even spot the odd item directly from Chef Richard's veg patch.

Finally our range of wines come from a mix of our friends at Liberty Wines who were the first 'carbon neutral plus' national wine distributor in the UK and our neighbours Tap & Bottle.

V – vegetarian, VG – vegan, GF – gluten-free

Before you place your order, please let your server know of any allergies or intolerances.

A discretionary 12.5% service charge is added to all of our bills.