

HORTICULTURE[®]

SERVED 3PM - 9:30PM

Our small plates concentrate on intensity & clarity of flavour, using international influences with ingredients sourced from local producers & suppliers. This way we maintain the freshest and most sustainable food, with the lowest impact on the environment.

SNACKS

HUMMUS ● £4.00

Harissa, Crispy Chickpeas, Flatbreads

WHIPPED BEETS ♡ £4.00

Goats Cheese Mousse, Savoury Granola

SELECTION OF BREADS ♡ £4.00

Whipped Butter, Herb Oil

SIDES

TRIPLE COOKED CHIPS ●● £4.00

Mr Wolf's Curry Dip

STEAMED GREENS ●● £4.00

Seasonal Vegetables By Ken Holland

HALLOUMI FRIES ♡● £5.00

Pomegranate & Mint Dip

Allergy Information

● Vegan ♡ Vegetarian ♣ Gluten Free ▤ Dairy Free

Please inform your server if you have any food allergies, intolerances or dietary requirements.

FROM THE EARTH

MISO GLAZED PARSNIPS ♡●● £5.00

Dukkah, Hazelnuts, Ken's Anarchy Salad

ROASTED CELERIAC ♡●● £6.00

Winter Spiced Puree, Chestnuts, Pear, Rosemary

KING OYSTER MUSHROOMS ♡● £7.00

Homemade Curds, Wild Mushrooms, Leeks

ROASTED BEETS ♡●● £5.00

Fermented Horse Radish, Seeds

SEASONAL TEMPURA VEGETABLES ♡● £6.00

Siracha 'Mayo,' Coriander

FROM THE SEA

CHARRED TIGER PRAWNS ♣ £10.00

Tikka Marinade, Pickled Red Cabbage

BARBEQUED OCTOPUS ♡● £11.00

Compressed Watermelon, Fermented Chilli Salsa

BASIL CURED COD LOIN ♡● £9.00

Tomato Essence, Crispy Capers

PAN-FRIED HAKE ▤ £10.00

Seaweed Dashi, Malted Spelt, Chives

MONKFISH TAIL £10.00

Burro E Salvia, Toasted Panko Crumb

GRILLED VEGETABLE SHWARMA ♡● £5.00

Harissa, Fresh Flatbreads

SWEET POTATO CURRY ♡●● £8.00

Coconut, Kens Winter Squash

CONFIT CAULIFLOWER STEAK ♡● £8.00

Caramelised Purée, Brown Butter Yogurt

ROAST JERUSALEM ARTICHOKE ♡● £6.00

Artichoke Crisps & Purée, Alliums

SLOW COOKED BEAN GOULASH ♡●● £6.00

Stewed Beans, Paprika, Spices

FROM THE LAND

48 HOUR LAMB RUMP ♣ £10.00

Mint Yogurt, Smoked Aubergine

CHICKEN THIGH TAGINE ▤ £9.00

Giant Couscous, North African Spices

ROAST VENISON HAUNCH ♣ £12.00

Beetroot Tartare, Red Wine Jus

MARINATED PHEASANT ♡● £10.00

Pomegranate Molasses, Ras El Hanout, Root Vegetables

FLAT IRON STEAK ♡● £13.00

Fermented Slaw, Dill Dressing

COCKTAILS

Here at Horticulture, our custom cocktails are designed with seasonal ingredients, sustainability and fantastic flavours. Our intention is to be as low-waste as possible, so many of our ingredients are created with this in mind. Whether it be using the skin to make juice, chickpea water to make foam, or chilli seeds to make syrup, we try to utilise every part of our produce to create not only more sustainable, but tastier cocktails.

NO RHYME, ALL RAISIN £7.00

Rum & Reason, PX Sherry, Angostura & Chocolate Bitters, Orange

COMING UP MILHOUSE £8.00

Bathtub Old Tom Gin, Plantation Pineapple Rum, Oleo Saccharum, Fresh Lime, Sugar

WHAM BAM, RHUBARB JAM £8.00

Absolut Vanilla, Briottet Rhubarb Liqueur, Homemade Rhubarb & Ginger Jam, Fresh Lemon, Egg White, Cream

JEALOUS OF THE BIRDS £8.50

Fair Goji Berry, Umeshu Plum Sake, Fresh Lemon, Oleo Saccharum, Fever-Tree Ginger Ale

THAT MOMENT WHEN... £8.00

Dark Matter Spiced Rum, Creme De Figue, Fair Cacao, Chocolate Bitters, Saline, Whole Egg

FRESH TO DEATH £8.50

Douglas Fir Vodka, Manzana Verde, Fresh Lemon, Sugar, Egg White

FIRE IN THE DISCO £7.50

Havana 3 Year Old Rum, Midori, Pataka Ginger Liqueur, Electric Bitters

STRAWBERRIES & CRIME £7.50

Black Cow Strawberry Infused Vodka, Home Infused Butter Gin, Lindisfarn Mead

ONLY ON NINTENDO £7.00

Jameson, Aperol, Amaro Montenegro, Yuzu Sake, Lemon

THE IMPEACHMENT £7.00

Kwai Feh Lychee Liqueur, Briottet Creme De Apricot, Peach, Fresh Lemon, Egg White