

# HORTICULTURE<sup>®</sup>

SERVED 5PM - 10PM

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 £5 EACH | 3 FOR £12

HUMMUS & FLATBREADS ●

OLIVES & PICKLES ●

SMOKED LABNEH & SOURDOUGH ♡

BABA GANOUSH & FLATBREADS ●

## SIDES

**SPICED HORTI FRIES ●●** £5  
Harissa Emulsion, Sriracha, Paprika Oil

**HALLOUMI FRIES ♡●** £6  
Mint Yoghurt Dip, Pomegranate, Coriander

**SWEET POTATO MASALA ●●** £5  
Tamarind, Peas, Dates, Coconut

**CORN FRITTERS ♡** £5  
Spiced Mayonnaise, Crispy Corn

## FROM THE EARTH

**VEGETABLE TEMPURA ●●** £6  
Wasabi Leaf, Pak Choi, Broccoli, Kale, Sriracha Mayo

**SWEETCORN LOLLIPOPS ♡●** £6  
Crispy Corn, Red Mojo, Coriander, Jalapeno Yoghurt

**CONFIT CAULIFLOWER STEAK ♡●** £8  
Brown Butter, Turkish Dressing, Caramelised Puree, Pomegranate

**SLOW ROASTED MUSHROOM ●●** £7  
Mushroom, Dukkha, Pickled Shimeji, Mushroom Ketchup

## FROM THE SEA

**BBQ LANGOUSTINES ♡●** £10  
Chive Mayonnaise, Herb Dressing, Lemon

**OCTOPUS TAGINE ♡** £12  
Giant Couscous, Olives, Tomato, Pomegranate

**SEA BREAM CEVICHE ♡●** £9  
Tiger Milk, Red Onion, Coriander, Lime, Green Oil

**PAN-FRIED COLEY ♡●** £8  
Smoked Tomato, Carrot Escabeche, Peas

## PUDDINGS

**CHOCOLATE CREMEAUX ♡●** £6  
Miso Caramel, Crystallised Chocolate & Popcorn

### Allergy Information

● Vegan ♡ Vegetarian ◐ Gluten Free ◑ Dairy Free

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

**QUINOA KOFTA ●●** £7  
Fermented Salsa, Pickled Red Cabbage & Onion Slaw

**BARBEQUED AUBERGINE ♡●** £7  
Whey, Harissa, Herb Mayonnaise, Za'atar, Sumac

**BURRATA MOZZARELLA ♡●** £8  
Roasted Peaches, Fermented Peach Ketchup

**ROASTED PERSIAN SALAD ●●** £6  
Beets, Carrots, Marrow, Pomegranate Molasses, Ras El Hanout

## FROM THE LAND

**CHICKEN YAKITORI ♡** £10  
Wild Plums, Sea Buckthorn, Katsu Curry Yoghurt

**FLAT IRON STEAK ♡●** £14  
Seasonal Barbequed Vegetables, Mushroom Ketchup

**LAMB RUMP ♡** £12  
Smoked Aubergine, Mint Yoghurt, Turkish Dressing, Souvlaki Salt

**KOREAN PORK BELLY ♡●** £9  
Sticky Sriracha Sauce, Spring Onions, Sesame Seeds

**BANOFFEE TART ●** £6  
Banana Tofu Cream, Caramel Sauce, Banana Chip Crumb

## DRINKS

We have carefully chosen some of our Horti favourites to pair with the international flavours of our small plates. These have been curated by both our bartenders and chefs to enhance your experience.

## COCKTAILS

🍷 **THE IMPEACHMENT** £7.50  
Beefeater, Kwai Feh Lychee Liqueur, Briottet Creme De Apricot, Peach, Fresh Lemon, Egg White

📺 **HARD TIMES** £8.50  
Makers Mark, Yellow Chartreuse, Licor 43, Peach Bitters

🍷 **NONO JUICE** £8.50  
Pear & Ginger Belvedere, Briottet Lychee Liqueur, Lime, Fresh Chili, Gomme

🍷 **SIDECAR** £8.50  
Hennessy VS Cognac, Triple Sec, Lemon, Gomme

📺 **ESPRESSO TONIC** £8.50  
Bumbu Rum, Licor 43, Kahlua, Sugar, Fentimans Tonic Water, Espresso

## WINES

	175ml	250ml	Bottle
<b>VILLA NOVA</b> Vinho Verde, Portugal 11.5%	-	-	£25.00

<b>SOLARA</b> Orange, Romania 12.5%	£6.50	£7.80	£28.00
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<b>RAUL PEREZ ALDEA</b> Pinot Noir Spain 12.5%	-	-	£28.00
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## BEERS

🍷 **MAGIC ROCK - FANTASMA** IPA 6.5% £4.90

**RED STRIPE** 330ml 4.7% £3.60