

HORTICULTURE[®]

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, Dates, Coconut

ROASTED SPROUTS ♡● £5
Tahini, Sumac, Za'atar

FROM THE EARTH

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

CHARRED PARSNIP ♡● £6
White Polenta, Middle Eastern Spices

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

POACHED SCALLOPS ♡ £11
Seaweed Dashi, Kale, Chive Oil

PAN-FRIED COD ♡● £10
Goan Spiced Tomato Emulsion, Tandoori Salad

PUDDINGS

CHOCOLATE CREMEAUX ♡● £6
Salted 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
Kimchi, Roasted Beets, Red Cabbage Ketchup

ROASTED BUTTERNUT SQUASH ● £8
Sage & Onion Stuffing, Cranberries, Jus

FROM THE LAND

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

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

CRUSTED DUCK BREAST ♡● £12
Brassica Stir Fry, Caramelised Sweet Potato

KOREAN PORK BELLY ♡● £10
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
Absolut Vodka, Xante Pear, Kwai Feh, Ginger Syrup, Lime, Dried Chilli, 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

VILLA NOVA - £25.00
125ml Bottle
Vinho Verde, Portugal 11.5%

HENNERS NATIVE GRACE £10.00 £39.00
English Sparkling Wine 11%

RAUL PEREZ ALDEA - £28.00
Pinot Noir Spain 12.5%

BEERS

MAGIC ROCK - FANTASMA IPA 6.5% £4.90

RED STRIPE 330ml 4.7% £3.60