

VEGAN & VEGETARIAN

Salted smoked almonds
Hickory smoked and lightly
spiced (*Vegan*)
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
(*Vegan*)
3.50

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
5.75

**Salt-crusted
sourdough bread**
with salted butter
3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

STARTERS

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (*Vegan*)
8.75

Tossed Asian salad
Warm salad of beansprouts, pak choy,
watermelon, broccoli, cashew nuts, sesame and
coriander with hoisin sauce (*Vegan*)
7.50

Buffalo mozzarella
Asparagus and edamame with roasted pine nuts,
pesto and baby basil
8.95

Asparagus with truffle hollandaise
Warm asparagus spears with truffle hollandaise
and baby watercress
8.25

Roasted Roma tomato soup
Pine nuts, soft vegan "cheese",
Provençale olives and basil (*Vegan*)
5.50

MAINS

Crispy polenta cakes
Artichoke purée with roasted San Marzanino
tomatoes, Provençale olives and Prosciutto
vegan "cheese" (*Vegan*)
13.50

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with Greek feta-style "cheese",
harissa sauce and coriander dressing (*Vegan*)
12.75

Sweet potato Kerala curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (*Vegan*)
16.95

Pea and asparagus risotto
Served with goat's cheese, rocket and
baby shoot salad
12.95

HLT open sandwich
Grilled halloumi, avocado, black olives, red
pepper, tomato, baby gem and herb mayonnaise
9.75

SIDES

**Baked sweet potato, harissa
coconut "yoghurt", mint and
coriander dressing (*Vegan*)** 3.75

**Sprouting broccoli,
lemon oil and sea salt (*Vegan*)** 3.75

Herbed green salad (*Vegan*) 3.25

**San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (*Vegan*)** 3.95

Thick cut chips (*Vegan*) 3.75

**Jasmine rice with toasted sesame
(*Vegan*)** 3.50

Green beans and roasted almonds 3.75

Peas, sugar snaps and baby shoots 3.25

DESSERTS

Crème brûlée
Classic set vanilla custard
with a caramelised
sugar crust
6.50

Frozen berries
Mixed berries with yoghurt
sorbet and warm white
chocolate sauce
6.95

Apple tart fine
Baked apple tart with
vanilla ice cream and
Calvados flambé
8.25

Mini chocolate truffles
With a liquid salted
caramel centre
3.50

Ice creams and sorbets
Selection of dairy ice
creams and fruit sorbets
5.25

Rum baba
Plantation rum soaked
sponge with Chantilly
cream and raspberries
8.25

Selection of fresh fruits
Fruit plate with coconut
"yoghurt" and chia seeds
(*Vegan*)
7.95

Cappuccino cake
Warm chocolate cake, milk
mousse and coffee sauce
7.25

Sorbets
Selection of
fruit sorbets
(*Vegan*)
5.25

**Strawberry ice
cream sundae**
Vanilla ice cream with
meringue, shortbread and
a warm strawberry sauce
7.95

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.