

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

Warm Asian salad
*Watermelon, pak choi, broccoli, cashew nuts, sesame,
 coriander and hoisin sauce (Vegan)*
 7.50

Buffalo mozzarella
*Crispy artichokes,
 pear and truffle honey*
 8.95

Truffled orzo pasta
*Baked truffle pasta with sautéed
 girolle mushrooms*
 7.50

Roast pumpkin soup
*Creamed pumpkin with ricotta,
 pine nuts and crispy sage*
 5.50

MAINS

Dukka spiced sweet potato
*Aubergine baba ganoush with coconut 'yoghurt',
 sesame, mixed grains, toasted almonds
 and a Moroccan tomato sauce (Vegan)*
 13.95

Roasted butternut squash with grains
*Buckwheat, chickpeas, pumpkin seeds,
 sesame and pomegranate with crumbled bean curd,
 harissa sauce and coriander dressing (Vegan)*
 12.75

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

Wild mushroom risotto
*Vicenza cheese, toasted pine nuts
 with sage and a rocket 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

Chips (Vegan) 3.75

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

Jasmine rice with toasted sesame (Vegan) 3.50

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

Herbed green salad (Vegan) 3.25

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

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

Sorbets
*Selection of fruit sorbets
 (Vegan)*
 5.25

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

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

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

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

Cappuccino cake
*Warm chocolate cake, milk mousse
 and coffee sauce*
 7.75

Cherry ice cream sundae
*Vanilla ice cream with meringue,
 pistachio, shortbread and
 a warm cherry sauce*
 7.95

Mini chocolate truffles
*With a liquid salted
 caramel centre*
 3.50

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.