

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
5.95

**Salt-crusted
sourdough bread**
with salted butter
4.25

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.75

STARTERS

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (*Vegan*)
9.50

Tossed Asian salad
Warm salad of beansprouts, pak choi,
watermelon, broccoli, cashew nuts, sesame and
coriander with hoisin sauce (*Vegan*)
8.50

Buffalo mozzarella
Asparagus and edamame with roasted
pine nuts, pesto and baby basil
9.25

Asparagus with truffle hollandaise
Warm asparagus spears with truffle hollandaise
and baby watercress
8.95

Roasted Roma tomato soup
Pine nuts, soft vegan "cheese",
Provençale olives and basil (*Vegan*)
6.50

Crispy polenta cakes
Artichoke purée with roasted San Marzanino
tomatoes, Provençale olives and Prosciociano
vegan "cheese" (*Vegan*)
13.95

MAINS

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and
pomegranate with Greek feta-style "cheese", harissa sauce
and coriander dressing (*Vegan*)
13.75

Sweet potato Kerala curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (*Vegan*)
17.95

Pea and asparagus risotto
Served with goat's cheese, rocket and
baby shoot salad
13.95

HLT open sandwich
Grilled halloumi, avocado, black olives,
red pepper, tomato, baby gem
and herb mayonnaise
9.95

SIDES

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

3.75

Thick cut chips (*Vegan*)

3.95

**San Marzanino tomato and basil salad
with Pedro Ximénez 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

3.95

Peas, sugar snaps and baby shoots

3.50

DESSERTS

Crème brûlée
Classic set vanilla custard with
a caramelised sugar crust
6.75

Selection of fresh fruits
Fruit plate with coconut "yoghurt"
and chia seeds (*Vegan*)
8.95

Sorbets
Selection of fruit sorbets
(*Vegan*)
6.00

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
6.00

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce
7.50

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

Strawberry ice cream sundae
Vanilla ice cream with meringue,
shortbread and a warm
strawberry 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.