

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

Thick cut 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.