

# 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

**Green beans and roasted almonds** 3.75

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

**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.