

# 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.