

Salted smoked almonds
Hickory smoked and lightly spiced
 (Vegan)
 3.75

Spiced green olives
*Gordal olives with chilli, coriander
 and lemon (Vegan)*
 3.95

Zucchini fritti
*Crispy courgette fries with lemon,
 chilli and mint yoghurt*
 6.75

**Salt-crusted
 sourdough bread**
With salted butter
 4.50

Truffle arancini
*Fried Arborio rice balls
 with truffle cheese*
 5.95

STARTERS

Avocado and tomato cocktail
*Red pepper, lettuce and pomegranate dressed
 with a spicy harissa sauce (Vegan)*
 9.75

Warm Asian salad
*Watermelon, pak choi, broccoli, cashew nuts, sesame,
 coriander and hoisin sauce (Vegan)*
 8.50

Mozzarella di bufala
*San Marzanino tomatoes with Nocellara
 olives, sourdough croutons, pesto and baby basil*
 9.95

Truffled orzo pasta
*Baked truffle pasta with
 sautéed girolle mushrooms*
 10.50

White onion soup
*Caramelised onion, truffle mascarpone,
 crispy sage with Cheddar croutons*
 6.95

MAINS

Chargrilled halloumi with Padrón peppers
*Red pepper sauce, toasted fregola, San Marzanino
 tomatoes, olives and a chilli and mint sauce*
 15.95

Roasted butternut squash with grains
*Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled
 bean curd, harissa sauce and coriander dressing (Vegan)*
 14.95

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

Roasted butternut squash risotto
*Ras el hanout seasoned butternut squash
 and grilled goat's cheese with
 sage and watercress*
 14.50

HLT open sandwich
*Grilled halloumi, avocado, black olives,
 red pepper, tomato, baby gem
 and herb mayonnaise*
 12.95

SIDES

**Baked sweet potato, harissa coconut "yoghurt",
 mint and coriander dressing (Vegan)** 4.50

Thick cut chips (Vegan) 4.50

**Romanello tomato and basil salad
 with Pedro Ximenez dressing (Vegan)** 4.75

Jasmine rice (Vegan) 4.50

**Tenderstem broccoli,
 lemon oil and sea salt (Vegan)** 4.50

Herbed green salad (Vegan) 3.95

Green beans and roasted almonds 4.50

Peas, sugar snaps and baby shoots 3.95

DESSERTS

Whiskey crème brûlée
*Set Dubliner whiskey vanilla custard
 with a caramelised sugar crust*
 7.95

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

Sorbets
*Selection of fruit sorbets
 (Vegan)*
 6.75

Rum baba
*Plantation rum soaked sponge with
 Chantilly cream and raspberries*
 9.75

Apple tart fine
*Baked apple tart with vanilla ice cream
 and Calvados flambé*
 9.50

Ice creams and sorbets
*Selection of dairy ice creams
 and fruit sorbets*
 6.75

Frozen berries
*Mixed berries with yoghurt sorbet
 and warm white chocolate sauce*
 8.25

Cappuccino cake
*Warm chocolate cake, milk mousse
 and coffee sauce*
 8.50

Blackberry ice cream sundae
*Vanilla ice cream with meringue,
 roasted hazelnuts, blackberry mousse,
 shortbread and a warm blackberry sauce*
 9.25

Mini chocolate truffles
*With a liquid salted
 caramel centre*
 4.50

*A discretionary service charge of 12.5% will be added to your bill on tables of five and above.
 Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.
 Allergen charts can be found at the waiters' stations or your waiter can bring you a copy.*