

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 Bretzel bakery
 sourdough bread**
With salted Glenilen butter
 4.50

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

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

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

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

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

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

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

Sorbets
*Selection of fruit sorbets
 (Vegan)*
 6.75

A discretionary optional service charge of 12.5% will be added to your bill on table of four and above.

Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes. Consuming raw or undercooked meals may increase your risk of foodborne illness.