

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
 4.25

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)*
 9.50

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

Burrata 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*
 8.25

White onion soup
*Caramelised onion, truffle mascarpone,
 crispy sage with Cheddar croutons*
 6.50

MAINS

Chargrilled halloumi with Padrón peppers
*Red pepper sauce, toasted fregola, San Marzanino
 tomatoes, olives and a chilli and mint sauce*
 13.95

Roasted butternut squash with grains
*Buckwheat, chickpeas, pumpkin seeds and pomegranate with
 crumbled bean curd, 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

Roasted butternut squash risotto
*Ras el hanout seasoned butternut squash
 and grilled goat's cheese with
 sage and watercress*
 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 Ximenez dressing (Vegan)**

3.95

Jasmine rice (Vegan)

3.50

**Tenderstem 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*
 6.75

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*
 7.95

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

Blackberry ice cream sundae
*Vanilla ice cream with meringue,
 roasted hazelnuts, blackberry mousse,
 shortbread and a warm blackberry 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 notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.