

VEGAN & VEGETARIAN

Salted smoked almonds
Hickory smoked and
lightly spiced (*Vegan*)
3.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon
(*Vegan*)
4.25

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
6.95

Salt-crusted Bretzel bakery
sourdough bread
with salted butter
4.75

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*)
10.25

Tossed Asian salad
Warm salad of beansprouts, pak choy,
watermelon, broccoli, cashew nuts, sesame and
coriander with hoisin sauce (*Vegan*)
8.95

Buffalo mozzarella
Asparagus and edamame with roasted pine nuts,
pesto and baby basil
10.75

Asparagus with truffle hollandaise
Warm asparagus spears with truffle
hollandaise and baby watercress
11.50

Roasted Roma tomato soup
Pine nuts, soft vegan "cheese",
Provençale olives and basil (*Vegan*)
7.50

MAINS

Crispy polenta cakes
Artichoke purée with roasted San Marzanino
tomatoes, Provençale olives and Prosciutto
vegan "cheese" (*Vegan*)
16.50

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame
and pomegranate with Greek feta-style "cheese",
harissa sauce and coriander dressing (*Vegan*)
15.95

Sweet potato Keralan curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (*Vegan*)
18.75

Pea and asparagus risotto
Served with goat's cheese, rocket and
baby shoot salad
15.25

HLT open sandwich
Grilled halloumi, avocado, black olives, red
pepper, tomato, baby gem and herb mayonnaise
13.50

SIDES

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

San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (*Vegan*) 4.75

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

Chips (*Vegan*) 4.50

Jasmine rice with
toasted sesame (*Vegan*) 4.50

Herbed green salad (*Vegan*) 3.95

Green beans and roasted almonds 4.75

Peas, sugar snaps and baby shoots 3.95

DESSERTS

Whiskey crème brûlée
Set Dubliner whiskey vanilla custard
with a caramelised sugar crust
8.50

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

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

Mini chocolate truffles
With a liquid salted caramel centre
4.75

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce
8.75

Cappuccino cake
Warm chocolate cake, milk
mousse and coffee sauce
8.75

Strawberry ice cream sundae
Vanilla ice cream with meringue,
shortbread and a warm
strawberry sauce
9.75

Sorbets
Selection of fruit sorbets
(*Vegan*)
6.75

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

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.