

The Halkin All Day Dining Menu

Available from 11.00am to 11.00pm

Starters

Gordal Olives (VG)	£8
Andalusian green olives served with extra virgin olive oil	
Chicken and Mushroom Croquettes	£10
Free-range chicken and British wild mushrooms in creamy béchamel	
Burratta, Mozzarella and Tomato Salad (V)	£18
Creamy burrata and mozzarella served with heritage tomatoes and pine nuts, sourdough croutons, and homemade pesto dressing	
Classic Caesar Salad	£18
Gem lettuce, quail egg, oregano croutons, Cantabrian anchovies, crispy bacon and Parmesan	
Add grilled chicken	£8
Soup of the Season	£13
Seasonal vegetable-based soup served with croutons (dairy free)	
Big Raw Salad (VG) 🌱	£16
Shredded vegetables, avocado and lemongrass dressing	

Sandwiches and Burgers

COMO Club Sandwich	£21
Grilled chicken, bacon, hen egg, tomato and lettuce, served with fries	
Piquillo Pepper, Avocado and Cheddar Sandwich	£15
Toasted bread with confit piquillo pepper, fresh avocado and Cheddar cheese	
Halkin Burger	£24
Angus beef patty, Emmental cheese, onion relish and salad skewer served with French fries	
Veggie Burger (VG) 🌱	£19
Lentil carrot patty served with guacamole and a rocket and tomato salad	

Please inform our team if you have any food allergies. Please note that all dishes are prepared in an environment that contains nuts. We will do our best to accommodate nut-free requests but we unfortunately cannot guarantee that nuts will be fully traceless. A discretionary service charge of 12.5 per cent will also be added to your bill.

Pasta and Rice

Spaghetti or Penne Pasta	£18
Choice of sauce: tomato (VG), pesto (V), Bolognese, chicken and mushroom	
Nasi Goreng (VGA) 🍲	£18
Indonesian-style wok-fried rice and vegetables with a sunny-side-up egg	
Add chicken	£8
Add prawns	£9

Mains

Grilled Fish of the Day	£28
Served with seasonal vegetables, chive oil and crispy dentelle tuile	
Scottish Cod Fish and Chips	£28
Turmeric-battered cod, mushy garden peas, homemade chips and tartare sauce	
Slow-cooked Chicken	£26
Free-range chicken breast, apricot purée, grilled shallots, pistachio and jus	
36-day Dry-aged Beef Rib-eye Steak (12oz)	£54
Served with crunchy potato cake, mixed leaf salad and red wine jus	

Sides

Mixed Leaf Salad (VG)
Steamed Seasonal Greens (VG)
French Fries (VG)
Chunky Chips (VG)
Steamed Basmati Rice (VG)

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Arabic Cuisine

Labneh (V) Strained yoghurt topped with spices and olive oil, served with fresh pita bread	£12
Hummus (VG) Chickpea purée blended with lemon, garlic and olive oil, served with fresh pita bread	£12
Moutabal (VG) Chargrilled aubergine blended with tahini and lemon jus, topped with fresh pomegranate seeds and olive oil, served with fresh pita bread	£12
Chicken Shawarma Grilled spiced chicken wrap, houmous, tomato and parsley, served with french fries	£22

Desserts and Cheese

Apple Crumble (V) Hot Braeburn apples, almond crumble and cinnamon cream	£12
Dark Chocolate Textures Chocolate bomb paste, steamed sponge cake and ice cream	£13
Cheese Board Stilton, Cheddar, Brie and Manchego with quince jelly and toast	£18
Ice Cream or Sorbet (V) (VGA) Two scoops of your choice, please ask us for the daily selection	£9

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