



HL
FOOD

NIBBLES

ARTISAN BREAD & OIL (V)	2.5
MARINATED MIXED OLIVES (VE, GF)	2.5
CHILLI PEANUTS/SALTED NUT MIX (VE, GF)	2.0

TASTERS

TORTILLA NACHOS* (V) with roasted pepper, avocado salsa and cheese fondue	4.5
TEMPURA VEGETABLES (VE) lightly battered vegetables served with a soy sauce dip	4.5
BUFFALO CHICKEN WINGS (GF) marinated in your choice of Frank's hot sauce or Texan BBQ sauce, served with celery and ranch dip	6.5
FALAFEL BITES (VE) served with harissa yoghurt	4.5
SALT AND PEPPER CALAMARI with a China town dipping sauce	5.5
MEXICAN BLACK BEAN QUESADILLA (V) quinoa, black bean, jalapeño and roasted red pepper with salsa, melted cheese and a sweet chilli dip	4.5
CHICKEN QUESADILLA with salsa, melted cheese and a sour cream and chive dip	6.0
VEGETABLE GYOZA (VE) with a sweet chilli dipping sauce	5.0



SIDES

TRUFFLED FRIES* (V) with Italian hard cheese and sea salt	2.5
POTATO WEDGES (V) topped with a tomato and olive sauce and garlic mayo	2.5
FRIES* (VE) with salt and black pepper seasoning	2.0
MIXED GREEN SALAD (V, GF) with an orange vinaigrette	2.0
BEER BATTERED ONION RINGS (VE) with Texan BBQ sauce	3.5

MAIN MEALS

COBB SALAD (GF) with grilled chicken, bacon, boiled egg, avocado and blue cheese with a ranch dressing	8.0
GRILLED HALLOUMI SALAD (V,GF) with walnuts, cherry tomatoes and orange vinaigrette	8.0
BLACKENED SALMON CAESAR SALAD* grilled in cajun spice with garlic and thyme croutons, Italian hard cheese and a Caesar dressing	8.5
MUSHROOM RISOTTO (VE, GF) Arborio rice with chestnut mushrooms, truffle oil and vegan cheese	8.0
BEEF AND CHORIZO MEATBALLS with linguine, roasted tomato sauce and rustic sundried tomato bread	9.5
SEAFOOD LINGUINE with fresh basil, white wine and a tomato and olive sauce	12.0
HIGH LINE BURGER* topped with smoked bacon and cheese fondue served with fries and caramelised onion chutney	9.5
VEGAN BURGER (VE) 100% plant based, topped with a vegan cheese slice, dill pickle and fries	9.5
HIGH LINE SLIDERS* Two miniature beef and meatball patties served on brioche buns with pickles and fries	9.5
8OZ RUMP STEAK* served with a fried egg, caramelised onion chutney and fries	13.5

DESSERTS

BAKED NEW YORK CHEESECAKE (V) with blueberry compote and a ginger crumb	4.5
SALTED CARAMEL ROCKY ROAD BROWNIE (V) with vanilla ice-cream, chocolate sauce and a cookie crumb	4.5
OREO ICE CREAM SUNDAE (V) with fresh cream, chocolate syrup and oreo biscuits	4.5
CHOCOLATE ORANGE (VE, GF) with a blood orange sorbet, crushed walnuts and mango coulis	4.5



(ve) This dish is suitable for vegans; (v) This dish is suitable for vegetarians (gf) this dish is gluten free and suitable for gluten intolerance diets.(*) This dish can be made gluten free, please ask your server for details. Please ask your server if you have any individual requirements and we'll do our very best to oblige.

ALLERGY CHECK

If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes.