

HISPI

Dairy Free

Lunch: 3 COURSES £40 | 2 COURSES £33
Dinner: 3 COURSES £57 | 2 COURSES £48

FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt + £6

Treacle farm salami + £6.5

Air-dried York ham + £7.5

Piquillo peppers + £4.5

Gordal olives + £6

Smoked almonds + £4

STARTERS

New season asparagus { *Chenin Blanc* }
ajo blanco, wild garlic

Crispy pork terrine { *Grenache Cinsault Rosé* }
xo sauce, pickled mooli, sesame

English leaf salad { *Pinot Noir* }
endive, pear, beetroot vinaigrette

Sea bass ceviche { *Sauvignon Blanc* }
hot and sour passionfruit, avocado, radish

MAINS

Sticky featherblade of beef { *Merlot* }
charred broccoli, truffled chips, red wine sauce

Pan-roasted cauliflower { *Picpoul de Pinet* }
butterbean mash, salted lemon and green chilli dressing

Slow-braised mini lamb shank { *Grenache Syrah* }
courgette and wild garlic, smoked almond and courgette salad

Cod tagine { *Chenin Blanc* }
chermoula-marinated cod, apricot couscous, harissa-spiced sauce

10 oz. 28-day-aged ribeye of beef + £10 { *Malbec* }
truffled chips, long-stem broccoli, red wine sauce

FOR TWO

Roasted Chateaubriand for two to share + £15 per person { *Malbec* }
creamed spinach, Koffmann French fries, red wine sauce

SIDES

Truffled chips + £6

Koffmann French fries + 6

Hispi cabbage + £6

Invisible chips + £4 *0% fat. 100% charity donation to Hospitality Action*
Buying a portion of Invisible Chips will directly support hospitality workers experiencing financial hardship, mental health struggles or long-term illnesses with financial, physical and psychological support. Thanks for chipping in.

DESSERTS

Vanilla rice pudding { *Sauternes* }
tinned Alphonso mangoes, amaretti biscuit

Sicilian almond granita { *Sauternes* }
blueberry compôte, smokey roasted almonds

FIZZ	GLS	BTL
Prosecco Ceradello Brut (Organic), Italy	8	36
Crémant de Limoux Rosé Domaine J.Laurens La Rose No.7, France	9.5	49
Henners Brut NV East Sussex, England		60
Champagne Serveaux Pur Meunier Brut, France	14	75

WHITE	125ML	175ML	BTL
Colombard/Ugni Blanc Cuvée Jean-Paul Sec, France	5	7	28
Chenin Blanc False Bay Slow, South Africa	5.5	7.5	29
Pecorino Il Vello, Terre d'Abruzzo, Italy	6	8	31
Viognier Kleine Oranjerie 'Flora and Fauna', South Africa	6.5	8.5	33
Picpoul de Pinet Carte Noire, France	7	9	34
Chardonnay Novas Gran Reserva (Organic), Chile	7.5	9.5	36
Sauvignon Blanc Heaphy, New Zealand	8.5	10.5	40
Petit Chablis Domaine de la Motte, France			48
Albariño Granbazán Etiqueta Ambar, Rias Baixas, Spain			55
Sancerre Silex Domaine Michel Girard, Loire, France			65

RED	125ML	175ML	BTL
Tempranillo/Garnacha El Canto del Cierzo Tinto, Spain	5	7	28
Nero d'Avola Il Meridione, Sicily, Italy	5.5	7.5	29
Pinot Noir Les Volets, France	6.5	8.5	33
Merlot Adobe Reserva Organic, Chile	7.5	9.5	36
Malbec Bodega Urqo Los Durmientes, Argentina	8	10	38
Grenache Syrah Coterie by Wildeberg, South Africa	8.5	10.5	40
Montepulciano Contesa, Abruzzo, Italy	9	11	42
Rioja Reserva Ontañón Antología, Spain			49
Amarone della Valpolicella Montresor Satinato, Italy			67
Margaux Château Tayac, Bordeaux, France			80

PINKISH	125ML	175ML	BTL
Grenache Cinsault Rosé Pasquiers, France	6	8	29
Côtes de Provence Rosé Domaine de la Vieille Tour (Organic), France	8.5	10.5	40

COCKTAILS

Rhubarb Sour Tequila, rhubarb liqueur, lemon, soda	12
Blood Orange Daiquiri White rum, blood orange, lime	12
Cassis Spritz Gin, cassis liqueur, lemon, prosecco	12
Amarena Negroni Dry gin, Campari, vermouth, cherry	12
Violette Champagne, lemon, violet liqueur	14
Espresso Martini Vodka, coffee liqueur, vanilla, espresso	12

NON-ALCOHOLIC

Rhubarb Fizz Apple juice, rhubarb, soda	5.5
Roasted Pineapple Soda Pineapple soda, lime	5
Valencian Spritz Lyres Italian Orange, fig & orange soda	7
No G&T Tanqueray 0.0%, tonic, lime	7
Driver's Negroni Tanqueray 0.0%, Lyre's Italian Orange, Lyre's Aperitif Rosso	7.5

BEER & CIDER

	330ML
Siren/Elite Bistro, Ladysmith 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pils 4.8% Pilsner Style Lager. Gluten free	6
Siren, Broken Dream 6.5% Breakfast Stout. Chocolate, coffee, granola	6.5
Siren, Soundwave 5.6% IPA. Mango, citrus, pine	6.5
Siren, Soundwave 0.5% 0.5% Alcohol Free IPA. Fresh citrus, mango and stone fruit	6
Lucky Saint Lager 0.5% Alcohol Free Unfiltered Lager. Smooth, citrus hop finish	6
Lucky Saint IPA 0.5% Alcohol Free Hazy IPA. Tropical and stone fruits	6
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

BEFORE / AFTER DINNER

	75ML
Reserve Ruby Port Krohn, Douro, Portugal	6
Fino Dry Sherry Fernando de Castilla, Jerez, Spain	6
10-Year-Old Tawny Port Krohn, Douro, Portugal	7
Pedro Ximénez Fernando de Castilla, Jerez, Spain	8
Tündérmese Late Harvest Kardos, Tokaj, Hungary	7
Sauternes Maison Ginestet, Bordeaux, France	10