

HISPI

Sunday Lunch

12pm-5pm

3 COURSES £45 | 2 COURSES £39

V Veggie VG Vegan GF Gluten Free DF Dairy Free

VO/VGO Veggie/Vegan Option Available GFO Gluten Free Option Available DFO Dairy Free Option Available

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £6 VG DF Halkidiki olives + £6 VG GF DF Smoked almonds + £4 VG GF DF Treacle farm salami + £6.5 Air-dried York ham + £7.5 Piquillo peppers + £4.5
STARTERS	Chicken liver parfait {Sauternes} GFO toasted sourdough, fruit chutney New season asparagus {Chenin Blanc} VG GF DF ajo blanco, wild garlic House-smoked mackerel {Côtes de Provence} GFO pickled cucumber, salt-baked celeriac Crispy pork terrine {Grenache Cinsault Rosé} DF xo sauce, pickled mooli, sesame Celeriac soup {Pecorino} V GF truffled hazelnut pesto
MAINS	Roast beef {Malbec} GFO DFO carrot and swede mash, roasted potatoes, buttered brassicas, Yorkshire pudding, red wine gravy Slow-braised lamb shank {Grenache Syrah} GF DFO minted salsa verde, carrot and swede mash, roasted potatoes, buttered greens, red wine gravy Stuffed and rolled pork belly {Pinot Noir} GFO DFO crispy crackling, caramelised apple purée, roast potatoes, buttered greens and red wine gravy Shallot tarte tatin {Grenache Syrah} V VGO DFO caramelised cauliflower, roasted potatoes, buttered kale, mushroom and port reduction Lightly grilled sea bream {Organic Chardonnay} GFO brown shrimp butter, buckwheat blini, charred broccoli
FOR TWO	Butter-roasted Chateaubriand for two to share + £15 per person {Montepulciano} GFO DFO all the trimmings
SIDES	Roast potatoes + £5 VG GF DF Creamed spinach + £6 V GF Buttered hispi cabbage + £6 V GF Carrot and swede mash + £5 V GF Red wine gravy + £5 GF DF Invisible chips + £4 0% fat. 100% charity donation. Supporting Hospitality Action. Thanks for chipping in.
DESSERTS	A plate of aged Comté {Tawny Port} V GF toasted walnuts, quince jelly New York style cheesecake {Tündérmese Late Harvest} V brown butter biscuit, blueberry compôte Hot chocolate pudding {Espresso Martini} V toasted almonds, praline ice cream Vanilla rice pudding {Tündérmese Late Harvest} VG GFO DF tinned Alphonso mangoes, amaretti biscuit Honeycomb semifreddo & fresh honeycomb {Sauternes} V
TO FINISH	Malted tea and whiskey fudge + £4 V GF

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