

HISPI

Vegan & Vegetarian

Lunch: 3 COURSES £39 | 2 COURSES £31
Dinner: 3 COURSES £54 | 2 COURSES £46

vg - vegan | v - vegetarian

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt vg + £6 Gordal olives vg + £6 Smoked almonds vg + £4
STARTERS	New season asparagus vg {Chenin Blanc} ajo blanco, wild garlic Celeriac soup v {Pecorino} truffled hazelnut pesto English leaf salad v vgo {Pinot Noir} endive, pear, blue cheese, beetroot vinaigrette
MAINS	Pan-roasted cauliflower vg {Picpoul de Pinet} butterbean mash, salted lemon and green chilli dressing Courgette and wild garlic fregola v {Malbec} aged feta, courgette and pickled cucumber salad Salt-baked celeriac v {Chenin Blanc} creamed spinach, charred broccoli, mushroom and port reduction Grilled brassica tagine vg {Viognier} harissa-spiced sauce, apricot couscous, chermoula dressing
SIDES	Truffled chips vg + £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. Thanks for chipping in.
SWEET	Poached pear crème brûlée v {Pedro Ximénez} Pedro Ximénez sherry Vanilla rice pudding vg {Tündérmese Late Harvest} tinned Alphonso mangoes, amaretti biscuit Sicilian almond granita vg {Sauternes} blueberry compôte, smokey roasted almonds Honeycomb semifreddo & fresh honeycomb v {Sauternes} New York style cheesecake v {Tündérmese Late Harvest} brown butter biscuit, blueberry compôte Hot chocolate pudding v {Espresso Martini} toasted almonds, praline ice cream
TO FINISH	Malted tea and whiskey fudge v + £4

The majority of our wines are vegan friendly, however some vintages may be unsuitable due to filtration process.

If you have any questions, please check with one of our team who will be able to assist.

FIZZ	GLS	BTL
Prosecco (vg) Ceradello Brut (Organic), Italy	8	36
Henners Brut NV (vg) East Sussex, England		60
Champagne (vg) Serveaux Pur Meunier Brut, France	14	75

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

RED	125ML	175ML	BTL
Nero d'Avola (vg) Il Meridione, Sicily, Italy	5.5	7.5	29
Pinot Noir (vg) Les Volets, France	6.5	8.5	33
Merlot (vg) Adobe Reserva Organic, Chile	7.5	9.5	36
Malbec (vg) Bodega Urqo Los Durmientes, Mendoza, Argentina	8	10	38
Grenache Syrah (vg) Coterie by Wildeberg, South Africa	8.5	10.5	40
Montepulciano (vg) Contesa, Abruzzo, Italy	9	11	42
Rioja Reserva (vg) Ontañón, Spain			49
Amarone della Valpolicella (vg) Montresor Satinato, Italy			67

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

COCKTAILS

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

NON-ALCOHOLIC

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

BEERS

Siren/Elite Bistro, Ladysmith (vg) 330ML 4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6
Siren, Pils (vg) 330ML 4.8% Pilsner style lager. Gluten free	6
Siren, Soundwave 0.5% (vg) 440ML 0.5% Alcohol Free IPA. Fresh citrus, mango and stone fruit	6
Siren, Soundwave (vg) 330ML 5.6% IPA. Mango, citrus, pine	6.5
Lucky Saint Lager (vg) 330ML 0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish	6
Lucky Saint IPA (vg) 330ML 0.5% Alcohol free hazy IPA. Tropical and stone fruits	6
Aspalls Suffolk Cider (vg) 330ML 5.5% Medium dry and crisp	6.5

BEFORE / AFTER DINNER 75ML

Fino Dry Sherry Fernando de Castilla, Jerez, Spain (vg)	6
Pedro Ximénez Fernando de Castilla, Jerez, Spain (vg)	8
Tündérmese Late Harvest Kardos, Tokaj, Hungary (vg)	7
Sauternes Maison Ginestet, Bordeaux, France (vg)	10