

HISPI

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter £3

Beer battered salt pickles, parsley and tarragon mayo £3.5

Starters

Roast squash, rose harissa, panisses, garlic whey sauce

Jerusalem artichoke and potato soup, granny smith, vadouvan butter

Chicken liver pate, Plum chutney, toasted rye

Torched bream, langoustine bisque, tomato and braised fennel

Charred duck hearts, mushroom ketchup, roast mushroom, parsley and garlic butter

Main Courses

Braised featherblade, charred hispi, celeriac puree, truffle and parmesan chips (n)

Beer braised barley, roast carrots, confit leek, pickled carrot, barley crisp

Roast mallard, crapaudine beetroot, grape, hazelnut, green onion oil

Grilled plaice, roast shallot, lemon pickled grelot onions and charred leek dressing

Chargrilled sirloin, roasted shallots, oyster mushroom, hispi cabbage, truffle and parmesan chips (+£15 pp)
(for two people to share, please allow 45 minutes)

Sides

Hand cut truffle and parmesan chips £3.5

Steamed cabbage, blackened green pepper dressing, hazelnut (n) £3.5

Lindon mid potatoes, herb butter £3.5

Roasted beetroots, raspberry vinaigrette £3.5

Sweets

Whipped sweet ricotta, lemon verbena, caramelized plums

Tonka bean brûlée, chocolate oat snap

Hazelnut sponge, Grand marnier marmalade, burnt butter ice cream

Paris-Brest, chocolate, baked cheese, chestnut (n)

Selection of British cheeses, chutney, oat cakes, rye crackers +4

Peppermint toffee, hazelnut and burnt butter chocolate £3

2 courses £27/3 courses £35

*Please inform us of any allergies and intolerances, a full list of ingredients is available upon request. (n) = contains nuts
For groups of 11+ an additional 10% discretionary service charge will be added to your final bill.*