

HISPI

SUNDAY LUNCH

12-4.30pm

2 Courses 25 / 3 Courses 29

Cocktail

She & T 7.5

Manzanilla sherry, tonic, lemon, honey syrup

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3

Beer battered salt pickles, parsley and tarragon mayo 3.5

Starters

Chicken liver pate, caramelised red onion chutney, toasted rye

Sea bream ceviche, orange, olive oil, fennel crisp

Pressed winter vegetables, St Andrews cheddar, roast shallot

Confit chicken terrine, salt baked celeriac, chicken fat mayo, hazelnut (n)

Roast harlequin squash, rose harissa, panisses, garlic whey sauce

Main Courses

Roast beef, carrot and swede mash, roast potatoes, greens, Yorkshire pudding

Roasted pork belly, grape and apricot stuffing, greens, caramelised apple sauce, roast potatoes

Pan roast chicken, mushroom and bacon, greens, roast potatoes

Pan fried sea bass, langoustine bisque, chicory, lardo

Chestnut mushroom and goats curd linguine, hazelnut and parsley pesto (n)

Pan roasted sirloin, carrot and swede mash, roast potatoes, greens, Yorkshire pudding +15pp
(for two people, please allow 45 minutes)

Sides

Hand cut truffle and parmesan chips 3.5

Steamed hispi cabbage, green pepper dressing, puffed rice 3.5

Roasted beetroots, raspberry vinaigrette 3.5

Desserts

Hazelnut sponge, Grand Marnier marmalade, burnt butter ice cream (n)

Apple crumble, vanilla custard

Tonka bean crème brûlée, brown sugar and oat biscuit

Roast plum, plum sorbet, sugared almond (n)

Steamed lemon sponge, crème fraîche sorbet

Sweets

Peppermint toffee, burnt butter and hazelnut white chocolates 3 (n)

To finish

Glass of Torrontés / Riesling 3