

HISPI

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter £3

Beer battered salt pickles, parsley and tarragon mayo £3.5

Starters

Sea bream ceviche, orange, olive oil, fennel crisp

Caramelised celeriac soup, pikelet, smoked apple butter

Burrata, butternut squash, crispy sage, charred onion dressing

Malted charred carrot, pickled apple, puffed rice

Chicken liver pate, grape and pear chutney, toasted rye

Main Courses

Braised featherblade, crispy kale, mushroom purée, truffle and parmesan chips

Roast duck breast, salt baked beetroot, grape, hazelnut and pickled beetroot (n)

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp

Pan-roast cod loin, borlotti beans, crispy seaweed, sea purslane

Chargrilled sirloin, steamed January King, Romesco sauce truffle and parmesan chips (+£15 pp)
(for two people to share, please allow 45 minutes)

Sides

Hand cut truffle and parmesan chips 3.5

Honey and butter roasted carrots 3.5

January King cabbage and romesco sauce 4 (n)

Charred tenderstem broccoli, almonds and shallots 4 (n)

Sweets

Poached conference pear with sweet ricotta and sugared almonds (n)

Tonka bean crème brûlée, brown sugar and oat biscuit

Hazelnut sponge, Grand Marnier marmalade, burnt butter ice cream

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Selection of British cheeses, chutney, oat cakes, rye crackers +£3

Peppermint toffee, burnt butter and hazelnut chocolate, clotted cream fudge 5 (n)

3 courses £35