

HISPI

Valentines 2019

Cocktail

Scarlet Kiss £9

Blood orange, Campari, Prosecco

Snacks

Tempura clams, kale ragu and malt vinegar
Chickpea panisse, harissa butter

Starter

Duck ham and Comte croquette, pickled cucumber, yellow mustard seeds
or
Cured salmon, pomelo, spring onion, citrus and ginger dressing
or
Burrata, charred sprouting broccoli, blackened spring onion dressing

Main

Pan roast guinea fowl, king oyster mushroom, pommes anna, butter sauce
or
Skate wing, caramelised cauliflower, brown butter, pickled grapes and sea fennel
or
Jerusalem artichoke vol au vent, roast shallot, winter truffle and chestnut
or
Sirloin on the bone, truffled cauliflower, curly kale, red wine sauce (£15 supplement per person)
(for two to share, by pre order only)

Dessert

Dark chocolate arctic roll, peanut brittle, caramel sauce
or
Blood orange and yoghurt meringue, orange sherbet
or
Mrs Kirkham's tasty Lancashire, Genoa cake

£60 per person

Menus are subject to change depending on availability of ingredients.
Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.