

HISPI

Set Menu

Starters

Caramelised celeriac soup, Guinness rarebit

Chicken liver pate, grape and pear chutney, toasted rye

Malted charred carrot, pickled apple, puffed rice

Main Courses

Roast lamb rump, salt baked celeriac, barley and redcurrants

Pan fried sea bream, borlotti beans, crispy seaweed, sea purslane

Butternut squash risotto, house ricotta, mixed seed and yoghurt crisp

Sides

Hand cut truffle and parmesan chips 3.5

Charred tenderstem broccoli, almonds and shallots 4 (n)

Honey and butter roasted carrots 3.5

Sweets

Tonka bean crème brulée, oat biscuit

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

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Lunch: Monday – Saturday (12-2.30pm)

2 Courses 17 / 3 Courses 19

Early Dinner: Monday – Thursday (6-7pm)

2 Courses 18 / 3 Courses 21

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request. (n) = contains nuts