

# HISPI

## Bread and Snacks

Sour light rye, Lincolnshire Poacher butter £3.5

Beer battered salt pickles, Gochujang mayo £4

## Starters

Cured salmon, pomelo, spring onion, citrus and ginger dressing

Caramelised celeriac soup, pikelet, smoked apple butter

Burrata, butternut squash, charred onion dressing and crispy sage

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 (n)  
(for two people to share)

## Sides

Hand cut truffle and parmesan chips £3.5

January King cabbage and romesco sauce £4 (n)

Honey and butter roasted carrots £3.5

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 (n)

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