

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, Gochujang mayo 3.5

House cured duck ham, red cabbage ketchup, chicory and hazelnut 4 (n)

Starters

Smoked ham and chicken terrine, braised fennel, hazelnut and parsley, rye (n)

Chicken liver pate, grape and pear chutney, toasted rye

Caramelised celeriac soup, pikelet, smoked apple butter

Swede and mushroom cake, garlic confit egg yolk, pickled mushroom

Cured salmon, grapefruit, spring onion, olive oil, ginger dressing

Main Courses

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

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

Pappardelle, hen of the woods, cavolo nero, walnut, Lord of the Hundreds with lemon butter sauce (n)

Charred purple sprouting broccoli, yellow split pea mash, almond and shallot dressing (n)

Pan fried cod loin, borlotti beans, crispy seaweed, sea purslane

Sides

Hand cut truffle and parmesan chips 3.5

Honey and butter roasted carrots 3.5

Extra gravy 1.5

Desserts

Yorkshire rhubarb and apple crumble, vanilla custard

Steamed honey sponge, apple butterscotch sauce, yoghurt sorbet

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

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

Tunworth, rye cracker, oat cake, grape and pear chutney +2

Sweets

Peppermint toffee, burnt butter and hazelnut white chocolate, clotted cream fudge 5 (n)
(for two people to share)