

HISPI

Set Menu

Starters

Caramelised celeriac soup, pikelet, smoked apple butter
Chicken liver pate, grape and pear chutney, toasted rye
Malted charred carrot, pickled apple, puffed rice

Main Courses

Chicken breast, treacle cured bacon, roasted cauliflower, pickled shallots
Pappardelle, hen of the woods, cavolo nero, walnut, Old Winchester (n)
Charred whole mackerel, apple & honey glaze, seaweed mayo, fennel salad

Sides

Hand cut truffle and parmesan chips 3,5
January King cabbage and romesco sauce 4 (n)
Honey and butter roasted carrots 3,5

Sweets

Tonka bean crème brûlée, oat biscuit
Steamed honey sponge, apple butterscotch sauce, yoghurt sorbet
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