

# HISPI

## Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3

Beer battered salt pickles, parsley and tarragon mayo 3.5

## Starters

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

Cauliflower soup, parmesan scone, whipped brown butter

Burrata, charred purple sprouting broccoli, romesco sauce, urfa chilli (n)

Swede and mushroom cake, Gorwydd Caerphilly, confit egg yolk, pickled mushroom

Chicken liver pate, tomato chutney, toasted rye

## Main Courses

Braised featherblade, caramelised swede puree, crispy kale, truffle and parmesan chips

Chargrilled pork chop, braised lettuce, pork fat and elderflower vinegar

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

Pan-fried stone bass, charred leeks, Gypsy potatoes, smoked mussel cream

Chargrilled sirloin, hispi cabbage, wild garlic, truffle and parmesan chips (+15 pp)

(for two people to share, please allow 45 minutes)

## Sides

Hand cut truffle and parmesan chips 3.5

Honey and butter roasted carrots 3.5

Hispi cabbage, wild garlic, pistachio 4 (n)

## Sweets

Paris-Brest with baked cheese mousse, chocolate ice cream and chestnut (n)

Eccles cake with whipped cream

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

Rhubarb upside down cake, pistachio ice cream (n)

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