

HISPI

Group Menu

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter £3.5

Beer battered salt pickles, cheddar mayo £4

Starters

Roast cauliflower, Vadouvan spiced butter, garlic whey and rye crisp

Cucumber and almond gazpacho, garlic croutons (n)

Chicken liver pate, chutney, toasted rye

Cured cod loin, smoked cod's roe, radish, lime and vermouth dressing

Chargrilled duck hearts, duck fat brioche, green sauce

Main Courses

Braised featherblade, pickled mushroom mayo, mustard leaf, truffle and parmesan chips (n)

Charred sweetcorn, black bean mash, sweetcorn fritter, salted lemon dressing

Grilled plaice, miso glazed cucumber, brown shrimp, watercress sauce

Chargrilled pork chop, braised lettuce, pork fat and pickled apple

Dry-aged sirloin, tenderstem broccoli, almonds and shallots, mustard leaf, truffle and parmesan chips (n)

(+£15 pp, for two to share)

Sides

Hand cut truffle and parmesan chips £4

Jersey Royal potatoes, herb butter £4

Heritage tomato salad, coriander dressing £3

Tenderstem broccoli, almonds and shallots £4 (n)

Sweets

Whipped white chocolate, passion fruit, sesame tuile

Tonka bean crème brûlée, oat biscuit

Banana bread, caramelised white chocolate ice cream, peanut brittle, butterscotch (n)

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

Selection of British cheeses, chutney, oat cakes, rye crackers

Peppermint toffee, clotted cream fudge, burnt butter and hazelnut truffles £3 (n)

3 courses £38

*Please inform us of any allergies and intolerances, a full list of ingredients is available upon request. (n) = contains nuts
This menu is for groups of more than 10. An additional 10% discretionary service charge will be added to your final bill.*