

# HISPI

## Sunday Lunch

12-4.30pm

2 Courses 25 / 3 Courses 29

### To Begin

Vineyard Negroni 9

Henners Gin, sweet vermouth, Campari, Monastrell Dulce

### Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3.5

Beer battered salt pickles, Cheddar mayo 4

### Starters

Chicken and smoked ham hock terrine, saffron rouille, summer courgette (n)

Burrata, tenderstem broccoli, romesco sauce, Urfa chilli (n)

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

Crispy lamb breast, black garlic mayonnaise, broad beans and peas

Cucumber and almond gazpacho, garlic croutons (n)

### Main Courses

Roast beef, carrot and swede mash, savoy cabbage, roast potatoes, Yorkshire pudding

Roast pork belly, apricot stuffing, savoy cabbage, roast potatoes, apple sauce

Butter roast skate wing, Yetholme Gypsy potatoes, samphire, chard

Roast patty pan squash, gnocchi, house ricotta, sage butter

Dry aged sirloin, roast potatoes, greens, carrot and swede mash, Yorkshire pudding +15pp

(for two people, please allow 45 minutes)

### Sides

Hand cut truffle and parmesan chips 3.5

Tenderstem broccoli, almonds and shallots 4 (n)

Buttered greens 3

More gravy 1.5

### Desserts

Apple and pear crumble, custard

Orange, almond and whisky trifle (n)

Bruce Farm strawberries, tarragon yoghurt mousse, pistachio meringue (n)

Banana bread, Chantilly cream, peanut brittle, butterscotch (n)

Eccles cake, whipped cream

Gaperon au Torchon, smoked garlic honey, rye crackers

### Sweets

Peppermint toffee, burnt butter and hazelnut white chocolate, clotted cream fudge 5 (n)