

HISPI

Snacks

Sour light rye, Lincolnshire poacher butter 4
Gordal olives 4

Starters

Chicken liver pate with farmhouse chutney and toasted focaccia 9
Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds 7
Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts 8
Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice 9
Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice 7

Main Courses

Featherblade of beef, celeriac puree, truffle and parmesan chips, red wine sauce 24
Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce 17
Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks 17
Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing 20

Sides

Hand cut truffle and parmesan chips 4
Honey roasted purple carrots 4
Red wine braised cabbage 4
Cauliflower cheese 5

Sweets

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce 6
Crème brûlée 6.5
Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce 8
Blackberry pavlova with Chantilly cream 7.5
Baron Bigod, Armagnac prunes, sourdough crackers 11

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.