

# HISPI

## Set Menu

### Bread and olives

Sour light rye, Lincolnshire poacher butter 4

Gordal olives 4

### Starters

White chicory salad, sweet mustard dressing, almond & roast garlic sauce

Smoked haddock fishcake, sauce gribiche

### Main Courses

Vadouvan spiced cauliflower risotto, roast cauliflower, puffed wild rice

Glazed belly bacon with red cabbage slaw and chilli roasted peanuts

### Sides

Hand cut truffle and parmesan chips 4

Honey roasted purple carrots 4

Red wine braised cabbage 4

Cauliflower cheese 5

### Sweets

Honeycomb ice cream, dark chocolate sauce and fresh honeycomb

Blackberry Eton mess

Lunch: Monday - Saturday (12-2.30pm)

2 Courses 18 / 3 Courses 20

Early Dinner: Monday - Thursday (6-7pm)

2 Courses 19 / 3 Courses 22

*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*