

HISPI

3 COURSES £42 | 2 COURSES £36

SNACKS

Gordal olives + £4 { *Manzanilla* }

Don Bocarte anchovies + £6 { *Manzanilla* }
Lincolnshire Poacher butter, toasted sourdough

STARTERS

Chicken liver pâté { *Sauternes* }
farmhouse chutney, wholemeal sourdough toast

Lambs fat potato terrine { *Blaifränkisch* }
crispy lamb's breast, poached hen's egg, harissa mayonnaise

Killeen cheese dumpling { *Soave* }
cauliflower, pickled shallot, lemon and chive oil

Butternut squash roasted with Baharat { *Riesling* }
hazelnut 'cream' and salted cucumber

Cured mackerel { *Grüner Veltliner* }
salt baked kohlrabi, lovage mayonnaise, seaweed crisps

MAINS

Braised featherblade of beef { *Palazzo Della Torre* }
caramelised cauliflower purée, truffle and parmesan chips

Spiced field mushroom doughnut { *Bourgogne Blanc* }
sesame creamed spinach, caramelised celeriac gravy

Cod loin { *Soave* }
braised borlotti beans, sea purslane, preserved lemon and brown shrimp

Roast tranche of brill +£7 { *Bourgogne Blanc* }
pickled trompettes, chicken butter sauce, baby onions, potato rosti

Beech-smoked duck breast +£5 { *Cinsault* }
salt-baked celeriac, hazelnut butter, croquette, plum sauce

TO SHARE

Guinea fowl + £16 { *Riesling* }
stuffed with fennel and apricot sausage, white cabbage choucroute, pickled pear

35 day aged sirloin + £30 { *Coudoulet de Beaucastel* }
caramelised cauliflower purée, truffle and parmesan chips, red wine sauce

SIDES

Truffle and parmesan chips + £4

Purple carrots
smoked garlic honey, puffed wild rice + £4

Buttered tenderstem broccoli + £4.5

Cauliflower cheese
lemon and chive breadcrumb + £6

SWEETS

Crème brûlée { *Sauternes* }

Poached pear with Sauternes jelly { *Gewürztraminer* }
walnut praline ice cream and Armagnac prune purée

Barley-malt doughnuts { *Vin Santo* }
malt ice cream and whisky-steeped golden sultanas

Banana loaf { *Tawny Port* }
muscovado cream, candied pecan, butterscotch sauce

Chocolate 'Oblivion' { *Pedro Ximénez* }
mint choc-chip ice cream, dark chocolate sauce

Bix, Mossfield, Evenlode and Colston Bassett + £3 { *Cider* }
fig and orange chutney, bread crisps

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| FIZZ | GLS | BTL | |
| Prosecco Ca' di Alte, Italy | 7 | 35 | |
| Charles Heidsieck Brut Reserve Champagne, France | 10 | 59 | |

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|---|-------|-------|-----|
| WHITE | 125ML | 175ML | BTL |
| Macabeo Molinico Loco, Yecla, Spain | 4 | 5.5 | 22 |
| Catarratto Passo del Tempio, Sicily, Italy | 4.5 | 6.5 | 25 |
| Viognier Baron de Badassière, Côtes de Thau, France | 5 | 7 | 27 |
| Sauvignon Blanc Villa Montes, Curico Valley, Chile | 5 | 7.5 | 29 |
| Wine of the month Ask a team member for details | 5.5 | 8 | 33 |
| Grüner Veltliner Loimer, Kamptal, Austria | 6.5 | 9.5 | 37 |
| Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy | 7.5 | 11 | 39 |
| Riesling Rolly Gassmann, Alsace, France | 9 | 13 | 49 |
| Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France | 10 | 15 | 59 |

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|---|-------|-------|-----|
| RED | 125ML | 175ML | BTL |
| Monastrell Molinico Loco, Yecla, Spain | 4 | 5.5 | 22 |
| Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy | 4.5 | 6.5 | 25 |
| Touriga Nacional Evaristo, Lisboa, Portugal | 5 | 7 | 27 |
| Shiraz 16 Stops, South Australia | 5 | 7.5 | 29 |
| Wine of the month See blackboard for details | 5.5 | 8 | 33 |
| Cinsault Pour Ma Gueule, Itata Valley, Chile | 6.5 | 9.5 | 37 |
| Blaifränkisch / St Laurent Heidi Schröck, Burgenland, Austria | 7.5 | 11 | 39 |
| Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy | 9 | 13 | 49 |
| Grenache / Mourvèdre / Syrah Coudoulet de Beaucastel, Rhône, France | 10 | 15 | 59 |

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|---|-------|-------|-----|
| ROSÉ | 125ML | 175ML | BTL |
| Monastrell Rosado Molinico Loco, Yecla, Spain | 4 | 5.5 | 22 |
| Grenache / Cinsault Miraval Rosé, Provence, France | 9 | 13 | 49 |

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| COCKTAILS | |
| Negroni J.J Whitley gin, Campari, Martini Rosso | 9 |
| Champagne Socialite Charles Heidsieck Champagne, strawberry shrub | 11 |
| Old Sticky Walnut Woodford Reserve, muscovado syrup, walnut bitters | 10 |
| Espresso Martini Russian Standard vodka, Kahlúa, espresso | 9 |

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| NON-ALCOHOLIC | |
| Strawberry Lemonade Strawberry shrub, soda | 3.5 |
| Apple & Elderflower Temperance Apple juice, elderflower cordial, soda | 3.5 |

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| BEERS | 330ML |
| Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow | 4.5 |
| Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth | 5 |
| Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith | 5.5 |
| Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs | 6 |
| Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus | 4.5 |
| Guest beer Ask a team member for details | |

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| CIDER | 500ML |
| Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity | 6.5 |

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| SHERRY | 75ML |
| Manzanilla Deliciosa En Rama, Valdespino | 6 |
| Pedro Ximénez Sherry, Valdespino | 6 |

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| PORT | 75ML |
| LBV Port, Sandeman | 5 |
| 10-Year-Old Tawny Port, Sandeman | 6 |

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| SWEET | 75ML | 375ML |
| Gewürztraminer Late Harvest Montes Alpha, Colchagua Valley, Chile | 5.5 | 26 |
| Sauternes Château Laville, Bordeaux, France | 8 | 40 |
| Vin Santo del Chianti Rufina Selvapiana, Tuscany, Italy | 9.5 | 59 |