

HISPI

BISTRO MENU

LUNCH

Monday – Saturday

{ 12pm – 2.30pm }

3 COURSES FOR £23

2 COURSES FOR £20

DINNER

Monday – Thursday

{ Before 7pm }

3 COURSES FOR £25

2 COURSES FOR £22

SNACKS

Gordal olives + £4

Cadiz boquerones + £6

very nice olive oil, limo chilli flakes

Fried and salted Valencian almonds + £3.5

STARTERS

Roasted beetroot salad { Montrell Rose }

ricotta, spiced pumpkin seeds and sticky walnuts

Crispy pig's head croquette { Riesling }

celeriac rémoulade, caper and raisin purée

Confit salmon { Layers }

miso, sesame tofu, pickled carrots

MAINS

Treacle marinated onglet { Carignan }

straw potatoes, chicory, sweet mustard dressing, mushroom ketchup

Roast butternut squash pappardelle { Riesling }

parsley and walnut pesto, caramelised onion, pan grattato

Haddock fishcakes { Chardonnay }

creamed spinach, Vadouvan butter

SIDES

Truffle and parmesan chips + £5.5

Purple carrots roasted with smoked garlic honey, puffed wild rice + £4.5

New York style kale salad with tahini yoghurt and lemon + £4

Long stem broccoli with sweet mustard dressing and toasted hazelnuts + £6

DESSERTS

Vanilla crème brûlée { Sauternes }

Sticky toffee pudding { Tawny Port }

Honeycomb ice cream { Pedro Ximénez }