

HISPI

Sunday Lunch

12pm-5pm

3 COURSES £32 | 2 COURSES £28

SNACKS

Gordal olives + £4 { *Fino Sherry* }

Cadiz boquerones + £6 { *Fino Sherry* }
very nice olive oil, limo chilli flakes

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

STARTERS

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

Truffled celeriac soup { *Champagne* }
granny smith apple, hazelnut and barley malt, Old Winchester rarebit on toast

Honey-glazed belly bacon { *Argaman* }
field mushroom with garlic and parsley breadcrumb, raisin and caper purée

Roast butternut squash { *Riesling* }
Baharat spice, hazelnut 'cream', salted cucumbers and dill

Miso-glazed swede { *Viognier* }
chicory, granny smith apple, toasted hazelnuts, sweet mustard dressing, chives

Roasted beetroot salad { *Nero d'Avola* }
ricotta, spiced pumpkin seeds and sticky walnuts

MAINS

Roast beef { *Shiraz* }
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

Stuffed and rolled pork belly { *Riesling* }
roast potatoes, buttered brassicas, caramelised apple purée

Butter-roasted chicken breast { *Pinot Noir* }
Armagnac prunes, bread sauce, roast potatoes and long stem broccoli

Pan-roasted cauliflower { *Bourgogne Blanc* }
butterbean mash, salted lemon and green chilli dressing, toasted almonds, fennel seed crisps

Fishcake { *Soave Classico* }
with mussel cream sauce and long stem broccoli

FOR TWO

35-day-aged sirloin of beef + £23 per person { *Tempranillo* }
roast potatoes, carrot and swede mash, Yorkshire pudding, red wine gravy

SIDES

Roast potatoes + £4.5

Extra red wine gravy + £3

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

SWEETS

Vanilla crème brûlée { *Sauternes* }

Toffee apple pavlova { *Moscato di Pantelleria* }
fresh cream and apple sorbet, walnut praline

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

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

Honeycomb ice cream { *Pedro Ximénez* }
dark chocolate sauce and a wedge of honeycomb

Baked vanilla yoghurt { *Champagne Socialite* }
with spiced blackberry and vodka 'slushy', fresh mint

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	11	65	
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WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	6	23
Friulano / Cortese Cantina di Custoza, Veneto, Italy	4.5	6.5	25
Viognier Baron de Badassière, Côtes de Thau, France	5	7	27
Sauvignon Blanc Classic Series, Casablanca, Chile	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Semillon / Muscat / Gewürztraminer Layers, Peter Lehmann, Adelaide, Australia	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	6	23
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Carignan Baron de Badassière, Côtes de Thau, France	5	7	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Argaman Levant, Segal, Judean Hills, Israel	6.5	9.5	37
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Pinot Noir De Loach, Russian River Valley, California, USA	10	15	59
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ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6.5	25
Grenache / Cinsault Miraval Rosé, Provence, France	8	12	39

COCKTAILS		
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	9.5	
Champagne Socialite Charles Heidsieck Champagne, blackberry syrup	12	
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11	
Paloma El Jimador Tequila Reposado, grapefruit, lime, sugar	10	
Espresso Martini Finlandia vodka, Kahlúa, espresso	10	
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NON-ALCOHOLIC		
Strawberry Lemonade Strawberry shrub, soda	3.5	
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5	
James's Giant Peach Green tea, peach syrup, lemon	4	
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4	
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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	
Fino 'Inocente', Valdespino	6	
Pedro Ximénez 'El Candado', Valdespino	6.5	
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PORT	75ML	
Dry White Port, Ferreira	4.5	
LBV Port, Sandeman	5	
10-Year-Old Tawny Port, Sandeman	6	
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SWEET	75ML	BTL
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5	65
Sauternes Château Laville, Bordeaux, France (375ML)	8	40