

# HISPI

## *A Celebration of Game*

Thursday 6<sup>th</sup> October 2022

£80 per person

{ £35 for matching wines }

### Snacks

Rosemary and thyme focaccia, cold pressed rapeseed oil

House-made game sausage poached in wine, pickled pear

Venison tartare and Jerusalem artichoke tart

Wild mushroom croquette

{ Twilight tipple, Elderberry and Champagne +£12 }

### Starter

Cured hare with chilled hare consommé, turnip and white truffle

{ Dominique Morel, Beaujolais-Villages, France }

### Fish

Charred red mullet, house-cured mallard ham, braised and pickled fennel

{ Domaine de la Bégude, Bandol Rosé, Provence, France }

### Main

Wood pigeon, crapaudine beetroot roasted in aged beef fat,  
preserved blackberries and cobnuts

{ Dandelion Vineyards 'Pride of the Fleurieu' Cabernet Sauvignon, South Australia }

### Dessert

Paris-Brest with dark chocolate ice cream and chestnut cream

{ Justino's Madeira, 10 year old Malvasia, Madeira, Portugal }

### Sweet

Medlar pastille

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement, please let us know.