

HISPI

BISTRO MENU

LUNCH

Monday – Saturday
{ 12pm – 2.30pm }

3 COURSES FOR £25
2 COURSES FOR £22

DINNER

January Special
{ All evening Monday – Thursday }

3 COURSES FOR £27
2 COURSES FOR £24

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 { *Nero d'Avola* }
ricotta, spiced pumpkin seeds, sticky walnuts

Morcilla sausage roll { *Monastrell* }
harissa mayonnaise, pickled veg

Torched mackerel { *Sauvignon blanc* }
braised bok choy, sesame mayonnaise

MAINS

Pan fried chicken { *Nero d'Avola* }
chickpea stew, ricotta, crispy kale

Smoked haddock fish cakes { *Soave* }
white wine sauce, chervil and pine nut pesto

Spiced winter squash { *Semillon* }
whipped ricotta, sage beurre noisette, pumpkin and pine nut vinaigrette

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* }

Mint chocolate sundae { *Tawny Port* }

Eccles cake, whipped cream { *Pedro Ximénez* }