

# HISPI

## BISTRO MENU

### LUNCH

Monday – Saturday  
{ 12pm – 2.30pm }

3 COURSES FOR £25  
2 COURSES FOR £22

### DINNER

Monday – Thursday  
{ 6pm – 9pm }

extended hours available for a limited-time

3 COURSES FOR £27  
2 COURSES FOR £24

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#### SNACKS

Gordal olives + £4

Cadiz boquerones + £6

very nice olive oil, limo chilli flakes

Fried and salted Valencian almonds + £3.5

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#### 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

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#### 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

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#### 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

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#### DESSERTS

Vanilla crème brûlée { *Sauternes* }

Mint chocolate sundae { *Tawny Port* }

Eccles cake, whipped cream { *Pedro Ximénez* }