

HISPI

APRIL BISTRO MENU

2 COURSES FOR £15 | 3 COURSES FOR £20

Monday – Friday Monday – Thursday	<i>12pm – 2.30pm</i> <i>5.30pm – 6.30pm</i>
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SNACKS

Big green olives + £4

Rosemary and thyme focaccia olive oil, sea salt + £5.5

Fried and salted almonds + £3

STARTERS

Warm jalapeño cornbread

sour cream, tomato and smoked bacon jam

Beer-battered frickles

ranch sauce

MAINS

Short-rib mac and cheese

Loaded potato skins

sour cream, cheese and chives, wedge salad

SIDES

Truffle and Parmesan chips + £5

Roasted carrots with smoked garlic honey + £5

Long-stem broccoli with extra virgin olive oil and lemon + £5

DESSERTS

New York style baked vanilla cheese

blueberry compote, digestive crumble

Honeycomb ice cream

Our Bistro Menu changes regularly, dishes may vary. We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.

Please note: A discretionary 10% service charge will be added to your bill.