

HISPI

LUNCH MENU

STARTERS	Endive salad £7 sweet mustard, port and roasted grape dressing, walnuts, Spenwood sheep's cheese
	Smoked belly bacon £6.5 beetroot and dill seed chutney, pickled green beans
	Roasted beetroot salad £6.5 ricotta, spiced pumpkin seeds, sticky walnut
	Harissa mackerel £7 sweetcorn velouté, seeded dukkha
	Truffled Jerusalem artichoke and Welsh rarebit £7.5 pear and horseradish relish
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MAINS	5 oz. flat-iron steak £19.5 truffle and Parmesan chips, peppercorn sauce, baby gem
	Harissa new potatoes £14 charred gem, roasted red peppers, sour cream, shallots
	Pan fried sea bream £15 confit leeks and saffron potatoes, almond curry sauce
	Pork ribeye £15.5 pineapple and soy puree, hazelnut and chicory salad
	Roast cabbage stuffed with wild mushrooms £15.5 confit garlic mash, roast celeriac and port gravy
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DESSERTS	Vanilla crème brûlée £7.5
	Sticky toffee pudding £6.5 vanilla ice cream, butterscotch sauce
	Honeycomb ice cream £6.5 dark chocolate sauce and a wedge of honeycomb
	Chocolate 'Oblivion' £9.5 mint choc-chip ice cream, dark chocolate sauce
	Baked vanilla yoghurt £7.5 spiced apple compote, cinnamon palmier
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SWEETS	Fudge £3.5 caramelised white chocolate, salted lime and almond