

HISPI

Lunch

3 COURSES £36 | 2 COURSES £29

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5.5 Gordal olives + £4 Fried and salted Valencian almonds + £3
STARTERS	Chicken liver parfait { <i>Sauternes</i> } farmhouse chutney, five-grain sourdough toast Sticky belly bacon { <i>Fundamentalista</i> } spring leaves with buttermilk dressing, walnuts and apple Crispy spiced carrot cakes { <i>Rosé de Syrah</i> } pickled shallots, salted green chilli, sesame cream Gin-cured sea trout { <i>Sauvignon Blanc</i> } pomelo and endive salad, yoghurt, chive oil Fresh goat's curd on charred sourdough { <i>Grüner Veltliner</i> } confit garlic, spring greens, fine herbs and capers Glazed lamb's tongue { <i>Carmenère</i> } salad of new potatoes, charred green pepper dressing, gremolata
MAINS	Confit duck leg { <i>Fundamentalista</i> } sweet potato and orange purée, miso-glazed chicory, aged soy and smoked garlic honey sauce Charred sea bass { <i>Albariño</i> } saffron crushed potatoes, long-stem broccoli, caper and raisin purée Braised featherblade of beef { <i>Malbec</i> } beetroot ketchup, truffle and Parmesan chips, red wine sauce Pan-fried cod fillet { <i>Picpoul de Pinet</i> } creamed potato mash, long-stem broccoli, parsley sauce Roasted hispi cabbage with salsa macha { <i>Pinot Noir</i> } cucumber, lime and green onion, soft polenta, toasted pecans, sour cream Chicken schnitzel with a shawarma spiced butter { <i>Viura/Verdejo</i> } apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt
FOR TWO	19 oz. 35-day-aged sirloin of beef to share + £16 per person { <i>Malbec</i> } truffle and Parmesan chips, roast carrots, red wine sauce
SIDES	Truffle and Parmesan chips + £5 Charred hispi cabbage with yoghurt, raisin and caper purée, toasted almonds + £6.5 Roasted carrots with smoked garlic honey + £5 Long-stem broccoli with extra virgin olive oil and lemon + £5 Invisible chips + £4 <i>charity donation to Hospitality Action</i> 0% fat. 100% charity. All proceeds go to Hospitality Action to directly support hospitality families in crisis across the UK.
DESSERTS	Vanilla crème brûlée { <i>Sauternes</i> } Toasted coconut ice cream { <i>Sauternes</i> } rum-poached pineapple with brown butter, peanut and lime crumb Sticky toffee pudding { <i>Semillon</i> } vanilla ice cream, butterscotch sauce Honeycomb ice cream { <i>Pedro Ximénez</i> } dark chocolate sauce and a wedge of honeycomb Chocolate 'Oblivion' { <i>Pedro Ximénez</i> } mint choc-chip ice cream, dark chocolate sauce Yorkshire rhubarb and set vanilla cream { <i>Charles Heidsieck Brut Reserve</i> } pistachio shortbread
TO FINISH	Four British and Continental artisan cheeses + £12.5 house made digestive biscuits, fig and orange chutney <i>please ask for our current selection and recommended wine</i> Rum, raisin and white chocolate fudge + £4

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. Fish may contain bones. A discretionary 10% service charge will be added to your bill. Hospitality Action: Registered Charity No.1101083.

FIZZ	GLS	BTL		
Prosecco Ca' di Alte, Italy	7.5	39		
Charles Heidsieck Brut Reserve Champagne, France	13	75		
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WHITE	125ML	175ML	BTL	
Macabeo Molinico Loco, Yecla, Spain	5	7	28	
Viura/Verdejo El Coto Rioja Blanco, Rioja, Spain	5.5	7.5	30	
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6.5	9	36	
Wine of the month Ask a team member for details	-	-	-	
Pinot Grigio Ponte del Diavolo, Friuli, Italy	7	10	38	
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	8	11	45	
Grüner Veltliner Kamptal, Loimer, Lower Austria	8	11	45	
Albariño Bodega Garzón Reserva, Maldonado, Uruguay	8.5	11.5	46	
'Old Vines White Signature Blend' Mullineux, Swartland, South Africa	-	-	60	
2022 Santenay 'Comme-Dessus' Domaine Roger Belland, Burgundy, France	-	-	90	
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RED	125ML	175ML	BTL	
Monastrell Molinico Loco, Yecla, Spain	5	7	28	
Shiraz 16 Stops, South Australia	6	8	33	
Montepulciano Il Faggio, Abruzzo, Italy	6.5	9	35	
Wine of the month Ask a team member for details	-	-	-	
Carmenère Montes Alpha, Colchagua Valley, Chile	8	11	45	
'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain	9	13	50	
Malbec Kaiken Ultra, Mendoza, Argentina	9	13	50	
Pinot Noir Greywacke, Marlborough, New Zealand	11.5	16	65	
'Keyneton Euphonium' Henschke, Barossa Valley, South Australia	-	-	80	
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ROSÉ	125ML	175ML	BTL	
Monastrell Rosado Molinico Loco, Yecla, Spain	5	7	28	
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5.5	7.5	30	

COCKTAILS			
Negroni	JJ Whitley gin, Campari, Valdespino vermouth	12	
Champagne Socialite	Charles Heidsieck champagne, seasonal syrup	13.5	
Sticky Old Fashioned	Woodford Reserve, muscovado sugar, bitters	12	
Elderflower Collins	JJ Whitley London dry gin, lemon juice, elderflower	11	
Espresso Martini	Finlandia vodka, Kahlúa, espresso	12	
Pineapple and Rum	Roasted pineapple soda, Goslings rum, lime	11	
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NON-ALCOHOLIC			
Strawberry Lemonade	Strawberry shrub, soda	4.5	
White Peach and Jasmine Fizz	White peach and jasmine, lemon	4.5	
Pomelo Spritz	Martini Vibrante, Pomelo and pink peppercorn	5	
No G&T	Tanqueray 0.0%, London Essence tonic	5	
Driver's Negroni	Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso	6	
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BEERS		330ML	
Siren/Elite Bistro, Ladysmith	4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	6	
Siren, Pastel Pils	4.8% Pilsner style lager. Gluten free	6	
Siren, Broken Dream	6.5% Breakfast Stout. Chocolate, coffee, granola	6.5	
Siren, Soundwave	5.6% IPA. Mango, citrus, pine	6.5	
Lucky Saint Lager	0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish	6	
Lucky Saint IPA	0.5% Alcohol free hazy IPA. Tropical and stone fruits	6	
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CIDER		330ML	
Aspalls Suffolk Cider	5.5% Medium dry and crisp	6.5	
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SHERRY		75ML	
Fino 'Inocente', Valdespino		6	
Pedro Ximénez 'El Candado', Valdespino		6.5	
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SWEET		75ML	375ML
Semillon	Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes	Château Laville, Bordeaux, France	8.5	40
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PORT		75ML	
Ruby Port Sandeman		6	
10-Year-Old Tawny Port Sandeman		7	