

HISPI

Large Group Lunch Menu

3 COURSES £36 | 2 COURSES £29

Groups of 8 and over can dine from our seasonal menu and enjoy two or three courses with our freshly-baked focaccia and fudge included.

Please note: a pre-order is required three days before your booking, along with any group dietary requirements.

FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt
---------------	---

STARTERS	Chicken liver parfait farmhouse chutney, five-grain sourdough toast
	Sticky belly bacon parsnip purée, smoked garlic honey, sesame dukkah spice
	Herb-crumbed salsify pickled walnut dip
	Honey-baked goat's cheese black olive marmalade, lemon dressed chicory salad, sourdough croutons

MAINS	Braised featherblade of beef beetroot ketchup, truffle and Parmesan chips, red wine sauce
	Pan-roasted cod fillet white onion purée, Lardo Ibérico, hen-of-the-woods mushroom, toasted hazelnut
	Lion's mane mushroom steak frites pan-roasted lion's mane, peppercorn sauce, watercress and fries
	Chicken schnitzel with a shawarma spiced butter apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt

SIDES	Truffle and Parmesan chips + £5
	Carrots roasted with smoked garlic honey crispy onions + £5
	Long-stem broccoli with extra virgin olive oil and lemon + £5

DESSERTS	Vanilla crème brûlée
	Set vanilla cream apple cider granita, cinnamon chouquettes
	Warm lemon and brown butter syrup pudding vanilla ice cream, double cream
	Honeycomb ice cream dark chocolate sauce and a wedge of honeycomb

TO FINISH	Rum, raisin and white chocolate fudge
-----------	--

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.

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7.5	39	
Charles Heidsieck Brut Reserve Champagne, France	14	80	

Wine of the month [Ask a team member for details](#)

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	5	7	28
'Custodia' Custoza, Superiore Bianco Cantina di Custoza, Veneto, Italy	5.5	7.5	30
Picpoul de Pinet Baron de Badassiere, Languedoc, France	6.5	9	35
Pinot Grigio Ponte del Diavolo, Friuli, Italy	7	10	38
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	8	11.5	45
Grüner Veltliner Kamptal, Loimer, Lower Austria	9	12.5	49
Albariño Bodega Garzón Reserva, Maldonado, Uruguay	9.5	13	54
Chenin Blanc 2022, Blewitt Springs, MMAD, South Australia			65
Santenay 'Comme-Dessus' 2022, Domaine Roger Belland, Burgundy, France			90

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	5	7	28
'Esteva' Douro Tinto Casa Ferreirinha, Portugal	5.5	7.5	31
Tradition Rouge Corbières Château Fontarèche, Languedoc, France	6.5	9	35
Montepulciano Il Faggio, Abruzzo, Italy	7	10	38
Carmenère Montes Alpha, Colchagua Valley, Chile	8	11.5	45
'Fundamentalista' Finca Sandoval, Castilla-La Mancha, Spain	9	12.5	49
Malbec Kaiken Ultra, Mendoza, Argentina	9.5	13	54
Pinot Noir 2021, Domaine du Ch. Philippe le Hardi, Burgundy, France			70
'Keyneton Euphonium' Henschke, Barossa Valley, South Australia			90

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	7.75	31
Grenache Rosé Willunga 100, McLaren Vale, South Australia			44

COCKTAILS

Sour Cherry Tequila blanco, cherry liqueur, lime, cherries	12
Didsbury Spritz Didsbury raspberry & elderflower gin, raspberry & rose soda, prosecco	12
Rum & Raisin Old Fashioned Gold rum, Pedro Ximénez, spiced raisin syrup, Angostura bitters	12
Espresso Martini Vodka, coffee liqueur, espresso, vanilla	12
Negroni J.J Whitley gin, Campari, Valdespino vermouth	12
Peach & Rosemary Bourbon, peach, lemon, rosemary	12
Champagne Socialite Charles Heidsieck champagne, seasonal syrup	14

NON-ALCOHOLIC

Bramble Fizz Blackberry syrup, apple juice, soda	4.5
Berries & Petals Raspberry & rose soda, raspberries	4.5
Valencian Spritz Lyres Italian Orange, fig & orange soda	7
No G&T Tanqueray 0.0%, tonic, grapefruit, rosemary	7
Driver's Negroni Tanqueray 0.0%, Martini Vibrante, Lyre's Aperitif Rosso	7

BEER & CIDER

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
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

SHERRY

75ML

Fino 'Inocente' Valdespino	6
Pedro Ximénez 'El Candado' Valdespino	6.5

SWEET

75ML 375ML

Semillon Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes Château Laville, Bordeaux, France	8.5	40

PORT

75ML

Ruby Port Sandeman	6
10-Year-Old Tawny Port Sandeman	7