

# HISPI

## Large Party Menu

3 COURSES £46

2 COURSES £36

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

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| FOR THE TABLE | <b>Rosemary and thyme focaccia</b><br>olive oil, sea salt |
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| STARTERS | <b>Sticky belly bacon</b><br>parsnip purée, smoked garlic honey, sesame dukkah spice           |
|          | <b>Roasted butternut squash with Baharat spice</b><br>hazelnut 'cream', dill pickled cucumbers |
|          | <b>Crab-cake</b><br>red-fish butter sauce, saffron rouille, toasted sesame chilli oil          |

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| MAINS | <b>Chicken schnitzel with a shawarma spiced butter</b><br>apricot, pickled green chilli and toasted almonds, white cabbage and onion salad, yoghurt |
|       | <b>Sea bream</b><br>charred cucumber and samphire, poached mussel and tarragon cream sauce  |
|       | <b>Pan-roasted maitake mushroom</b><br>truffled sunchoke fregola, toasted sunflower seed and shallot dressing                                       |

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| PREMIUM<br>MAINS | <b>Pan-roasted cod loin</b> + £6<br>white onion purée, Lardo Ibérica, hen-of-the-woods mushroom, toasted hazelnut |
|                  | <b>Braised featherblade of beef</b> + £6<br>beetroot ketchup, truffle and Parmesan chips, red wine sauce          |

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| SIDES | <b>Truffle and Parmesan chips</b> + £5                             |
|       | <b>Carrots roasted with smoked garlic honey</b> crispy onions + £5 |
|       | <b>Port-braised red cabbage</b> + £5                               |
|       | <b>Selection of sides to share for the table</b> + £5 per person   |

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| DESSERTS | <b>Vanilla crème brûlée</b>  |
|          | <b>Warm ginger parkin</b><br>vanilla ice cream, butterscotch sauce   |
|          | <b>Chocolate 'Oblivion'</b><br>mint choc-chip ice cream, dark chocolate sauce  |
|          | <b>Four British and Continental artisan cheeses</b> + £5 per person<br>house made digestive biscuits, fig and orange chutney |

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| TO FINISH | <b>Rum, raisin and white chocolate fudge</b> |
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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<br>Ceradello Spumante Brut, Italy                  | 7.5 | 35  |
| Crémant de Limoux<br>Domaine J.Laurens La Rose No.7, France | 9   | 45  |
| Champagne<br>Serveaux Pur Meunier Brut, France              | 13  | 75  |

| WHITE  | 125ML | 175ML | BTL |
|--|-------|-------|-----|
| Macabeo<br>Campo de Borja, Spain   | 4.5   | 6.5   | 25  |
| Cotes de Gascogne<br>Maison de Vigneron, France                              | 5     | 7     | 27  |
| Viognier<br>Kleine Oranjerie 'Flora and Fauna', South Africa                 | 5.5   | 7.5   | 29  |
| Picpoul de Pinet<br>Duc de Morny, France                                     | 6     | 8.5   | 31  |
| Chardonnay<br>Novas Gran Reserva (Organic), Chile                            | 6.5   | 9     | 33  |
| Pinot Grigio<br>Castel del Lupo Della Ginestra (Organic), Italy              | 7     | 9.5   | 35  |
| Riesling<br>Lone Palm Vineyards, Australia                                   |       |       | 38  |
| Sauvignon Blanc<br>Catalina Sounds, New Zealand                              | 7.5   | 10    | 40  |
| Grüner Veltliner<br>Vitikultur Moser (Organic & Biodynamic), Austria         |       |       | 45  |
| Albariño<br>Granbazán Etiqueta Ambar, DO Rias Baixas, Spain                  |       |       | 53  |
| Sancerre Blanc<br>Domaine Michel Girard, Les Monts Damnés, France            |       |       | 62  |
| Mercurey 1er Cru Clos du Marcilly Blanc<br>Les Héritiers Saint-Genys, France |       |       | 90  |

| RED  | 125ML | 175ML | BTL |
|--|-------|-------|-----|
| Garnacha<br>Campo de Borja, Spain                          | 4.5   | 6.5   | 25  |
| Shiraz<br>Languedoc, France                                | 5     | 7     | 27  |
| Nero d'Avola<br>Il Meridione, Italy                        | 5.5   | 7.5   | 29  |
| Quinta dos Quatro Ventos<br>Tinto Douro, Portugal          |       |       | 31  |
| Malbec<br>Bodega Urqo Los Durmientes, Argentina            | 6.5   | 9     | 35  |
| Carmenère<br>Tabali Pedregoso Gran Reserva, Chile          | 7     | 9.5   | 37  |
| Montepulciano<br>Contesa, Italy                            | 7.5   | 10    | 40  |
| Grenache<br>Lone Palm Vineyards, Barossa Valley, Australia | 8     | 10.5  | 43  |
| Rioja Reserva<br>Ontañón, Spain                            | 9     | 11.5  | 47  |
| Pinot Noir<br>Soumah of the Yara Valley, Hexham, Australia |       |       | 55  |
| Margaux<br>Château Tayac, France                           |       |       | 75  |
| Brunello di Montalcino<br>Campogiovanni, Italy             |       |       | 95  |

| PINKISH  | 125ML | 175ML | BTL |
|--|-------|-------|-----|
| Wild Horse Rosé<br>Western Cape, South Africa                          | 5     | 7     | 26  |
| Grenache Cinsault Rosé<br>Languedoc, France                            | 5.5   | 7.5   | 29  |
| Cotes de Provence<br>Domaine de la Vieille Tour Rosé (Organic), France |       |       | 38  |

| COCKTAILS  |  |    |
|--|--|----|
| Sour Cherry<br>Tequila blanco, cherry liqueur, lime, cherries  |  | 12 |
| Didsbury Spritz<br>Didsbury raspberry & elderflower gin, raspberry & rose soda, prosecco                 |  | 12 |
| Figgy Pudding Old Fashioned<br>Gold rum, Didsbury Gin Xmas Pudding liqueur, spiced raisin syrup, bitters |  | 12 |
| Espresso Martini<br>Vodka, coffee liqueur, espresso, vanilla   |  | 12 |
| Negroni<br>JJ Whitley gin, Campari, Valdespino vermouth  |  | 12 |
| Champagne Socialite<br>Champagne, seasonal syrup   |  | 14 |

| NON-ALCOHOLIC   |  |     |
|---|--|-----|
| Bramble Fizz<br>Blackberry syrup, apple juice, soda                         |  | 4.5 |
| Berries & Petals<br>Raspberry & rose soda, raspberries                      |  | 4.5 |
| Valencian Spritz<br>Lyres Italian Orange, fig & orange soda                 |  | 7   |
| No G&T<br>Tanqueray 0.0%, tonic, grapefruit, rosemary                       |  | 7   |
| Driver's Negroni<br>Tanqueray 0.0%, Martini Vibrante, Lyre's Aperitif Rosso |  | 7.5 |

| BEER & CIDER  |  | 330ML |
|---|--|-------|
| Siren/Elite Bistro, Ladysmith<br>4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus |  | 6     |
| Siren, Pastel Pils<br>4.8% Pilsner Style Lager. Gluten free                                 |  | 6     |
| Siren, Broken Dream<br>6.5% Breakfast Stout. Chocolate, coffee, granola                     |  | 6.5   |
| Siren, Soundwave<br>5.6% IPA. Mango, citrus, pine   |  | 6.5   |
| Lucky Saint Lager<br>0.5% Alcohol Free Unfiltered Lager. Smooth, citrus hop finish          |  | 6     |
| Lucky Saint IPA<br>0.5% Alcohol Free Hazy IPA. Tropical and stone fruits                    |  | 6     |
| Aspalls Suffolk Cider<br>5.5% Medium dry and crisp  |  | 6.5   |

| AFTER DINNER                                    |  | 75ML |
|---|--|------|
| Ruby Port Krohn Reserve                         |  | 6    |
| Fernando de Castilla Classic Fino Sherry        |  | 6    |
| 10-Year-Old Tawny Port Krohn                    |  | 6.5  |
| Fernando de Castilla Classic Pedro Ximénez      |  | 7    |
| Kardos Tündérmese Late Harvest Hungary          |  | 7.6  |
| AOP Sauternes Maison Ginestet Classique, France |  | 11   |