

# HISPI

## Lunch

3 COURSES £36 | 2 COURSES £29

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FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5 Gordal olives + £4 Fried and salted Valencian almonds + £3 Fresh radishes taramasalata, olive oil, sea salt + £5.5
STARTERS	Chicken liver parfait { <i>Sauternes</i> } farmhouse chutney, five-grain sourdough toast Sticky belly bacon { <i>Fundamentalista</i> } green leaves with buttermilk dressing, walnuts and apple Crispy spiced carrot cakes { <i>Rosé de Syrah</i> } pickled shallots, salted green chilli, sesame cream Buffalo mozzarella { <i>Monastrell Rosado</i> } tomato and 'Nduja jam, courgettes with lemon oil and toasted nuts Salad of octopus, boudin noir and new potatoes { <i>Fundamentalista</i> } fennel purée, Madeira and oregano vinaigrette Crispy shredded lamb's breast { <i>Fundamentalista</i> } pea, radish and mint salad, curried mussel dressing
MAINS	Confit duck leg { <i>Pinot Noir</i> } slow roasted tomatoes, salsa verde, duck fat croutons, roasting juices Torched garlic and lemon sea bream { <i>Sauvignon Blanc</i> } barbecued aubergine purée, sesame and lemon dressed cucumbers, sumac Braised featherblade of beef { <i>Malbec</i> } beetroot ketchup, truffle and Parmesan chips, red wine sauce Fillet of hake { <i>Grüner Veltliner</i> } salad of summer courgettes, taramasalata, toasted walnuts, apple, dill and mustard dressing Lion's mane mushroom steak frites { <i>Carmenère</i> } pan-roasted lion's mane, peppercorn sauce, watercress and fries 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 + £15 per person { <i>Malbec</i> } truffle and Parmesan chips, butterhead lettuce salad, red wine sauce
SIDES	Truffle and Parmesan chips + £5 Butterhead lettuce buttermilk dressing, soft herbs + £6 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 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 Warm lemon and brown butter syrup pudding { <i>Semillon</i> } vanilla ice cream, double cream 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 Summer strawberries and set vanilla cream { <i>Semillon</i> } elderflower granita, 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

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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	
McLaren Vale Grenache Rosé Willunga 100, South Australia			43	

COCKTAILS		
Negroni J.J 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 J.J 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 Lavielle, Bordeaux, France	8.5	40
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PORT		75ML
Ruby Port Sandeman		6
10-Year-Old Tawny Port Sandeman		7