

# HISPI

## Sunday Lunch

12pm-5pm

3 COURSES £34 | 2 COURSES £28

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### SNACKS

Gordal olives + £4 { *Fino Sherry* }

Fried and salted Valencian almonds + £3.5 { *Fino Sherry* }

Cadiz boquerones + £4 { *Fino Sherry* }

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### STARTERS

Chicken liver pâté { *Sauternes* }  
farmhouse chutney, wholemeal sourdough toast

Roasted beetroot salad { *Monastrell Rosado* }  
ricotta, spiced pumpkin seeds and sticky walnuts

Smoked morcilla sausage { *Monastrell* }  
port reduction, pickled apple and parsley, crispy shallots

Chicory salad { *Monastrell Rosado* }  
sorrel vinaigrette, Lardo Iberico and toasted hazelnuts

Crispy carrot cakes { *Viognier* }  
pickled shallots, salted green chilli, sesame cream

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### MAINS

Roast beef { *Shiraz* }  
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

Stuffed and rolled pork belly { *Riesling* }  
roast potatoes, buttered brassicas, caramelised apple purée

Fishcake { *Grenache/Cinsault* }  
white onion soubise sauce, long-stem broccoli

Butter-roasted chicken breast { *Chenin Blanc* }  
Armagnac prunes, bread sauce, roast potatoes, long-stem broccoli

King-oyster mushroom { *Garganega / Trebbiano di Soave* }  
chickpea panisse, cashew nut labneh, kale ragout and radish

### FOR TWO

35-day-aged sirloin of beef + £23 per person { *Tempranillo* }  
roast potatoes, carrot and swede mash, Yorkshire pudding, red wine gravy

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### SIDES

Roast potatoes + £4.5

Roasted carrots with roast garlic, lemon-thyme and honey butter, crispy shallots + £5.5

Buttered long-stem broccoli + £5

Extra red wine gravy + £3.5

Invisible chips + £4 *Charity donation*

Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 0% fat. 100% charity. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

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### SWEETS

Vanilla crème brûlée { *Sauternes* }

Chocolate 'Oblivion' { *Espresso Martini* }  
mint choc-chip ice cream, dark chocolate sauce

Honeycomb ice cream { *Pedro Ximénez* }  
dark chocolate sauce and a wedge of honeycomb

Warm Yorkshire parkin { *Tawny Port* }  
butterscotch sauce, yoghurt and lime ice cream

Rhubarb and ginger crumble { *Sauternes* }  
cardamom ice cream

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|---|-----|-----|--|
| FIZZ  | GLS | BTL |  |
| Prosecco<br>Ca' di Alte, Italy                      | 7   | 35  |  |
| Charles Heidsieck Brut Reserve<br>Champagne, France | 11  | 65  |  |

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|---|-------|-------|-----|
| WHITE   | 125ML | 175ML | BTL |
| Macabeo<br>Molinico Loco, Yecla, Spain                                    | 4.5   | 6     | 24  |
| Viognier<br>Baron de Badassière, Côtes de Thau, France                    | 5.5   | 7     | 28  |
| Sauvignon Blanc<br>Classic Series, Casablanca, Chile                      | 6     | 7.5   | 30  |
| Grillo<br>Mandarossa, Sicily, Italy                                       | 6.5   | 8     | 32  |
| Wine of the month<br>Ask a team member for details                        | -     | -     | -   |
| Garganega / Trebbiano di Soave<br>Soave Classico, Pieropan, Veneto, Italy | 7.5   | 11    | 39  |
| Chenin Blanc<br>Spice Route, Coastal Region, South Africa                 | 8     | 11.5  | 44  |
| Riesling<br>Rolly Gassmann, Alsace, France                                | 9     | 13    | 49  |
| Chablis<br>Dom. Corinne Perchaud, Burgundy, France                        | 10    | 15    | 59  |

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|---|-------|-------|-----|
| RED   | 125ML | 175ML | BTL |
| Monastrell<br>Molinico Loco, Yecla, Spain                               | 4.5   | 6     | 24  |
| Montepulciano<br>Il Faggio, Italy                                       | 5     | 6.5   | 26  |
| Carignan<br>Baron de Badassière, Côtes de Thau, France                  | 5.5   | 7     | 28  |
| Shiraz<br>16 Stops, South Australia                                     | 6     | 7.5   | 30  |
| Wine of the month<br>Ask a team member for details                      | -     | -     | -   |
| Tempranillo<br>El Coto, Rioja Crianza, Rioja, Spain                     | 6.5   | 8     | 32  |
| Cabernet Sauvignon<br>Montes Alpha, Colchagua Valley, Chile             | 6.5   | 9.5   | 37  |
| Merlot / Cabernet Franc<br>Chateaux Macquin, Bordeaux, France           | 9     | 13    | 49  |
| Corvina / Rondinella<br>'Palazzo della Torre', Allegrini, Veneto, Italy | 9.5   | 15    | 55  |
| Pinot Noir<br>De Loach, Russian River Valley, California, USA           | 10    | 15    | 59  |

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|---|-------|-------|-----|
| ROSÉ  | 125ML | 175ML | BTL |
| Monastrell Rosado<br>Molinico Loco, Yecla, Spain      | 4.5   | 6.5   | 25  |
| Grenache / Cinsault<br>Miraval Rosé, Provence, France | 8     | 12    | 39  |

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| COCKTAILS  |     |
| Negroni<br>J.J Whitley gin, Campari, Valdespino Vermouth                       | 9.5 |
| Champagne Socialite<br>Charles Heidsieck Champagne, blackberry and elderflower | 12  |
| Sticky Old Fashioned<br>Woodford Reserve, muscovado syrup, bitters             | 11  |
| Paloma<br>El Jimador Tequila Reposado, grapefruit, lime, sugar                 | 10  |
| Espresso Martini<br>Finlandia vodka, Kahlúa, espresso                          | 10  |
| Pineapple and Rum<br>Roasted pineapple soda, goslings rum, lime                | 10  |

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| NON-ALCOHOLIC   |     |
| Strawberry Lemonade<br>Strawberry shrub, soda                 | 3.5 |
| White Peach and Jasmine                                       | 3.5 |
| Pomelo Spritz<br>Martini Vibrante, Pomelo and pink peppercorn | 5   |
| Cherry Sour<br>Mr Fitz sour cherry cordial, black tea, lemon  | 4   |

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| BEERS  | 330ML |
| Elite Bistro, Ladysmith<br>4.5% IPA. Our own beer! Mango, peach, citrus  | 5     |
| Thornbridge, Jaipur<br>5.9% Grapefruit, lemon with a bitter finish       | 5.5   |
| Thornbridge, Market Porter<br>4.5% Creamy, smooth and toasted            | 5     |
| Thornbridge, Lukas Hells Lager<br>4.3% Bavarian style lager, gluten free | 5     |
| Thornbridge, Zero Five<br>0.5% Alcohol free pale ale, amber and citrus   | 4.5   |
| Lucky Saint<br>0.5% Alcohol free unfiltered lager, smooth and citrus     | 4.5   |

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| CIDER  | 330ML |
| Aspalls Suffolk Cider<br>5.5% Medium dry and crisp | 5.5   |

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| SHERRY                                 | 75ML |
| Fino 'Inocente', Valdespino            | 6    |
| Pedro Ximénez 'El Candado', Valdespino | 6.5  |

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| SWEET   | 75ML | BTL |
| Moscato di Pantelleria<br>Kabir, Donnafugata, Sicily, Italy | 7.5  | 65  |
| Sauternes<br>Château Laville, Bordeaux, France (375ML)      | 8    | 40  |

|                                  |      |
|----------------------------------|------|
| PORT                             | 75ML |
| Dry White Port, Ferreira         | 4.5  |
| Ruby Port, Sandeman              | 5    |
| 10-Year-Old Tawny Port, Sandeman | 6    |