

# HISPI

## Sunday Lunch

12pm-5pm

3 COURSES £35 | 2 COURSES £30

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### FOR THE TABLE

Rosemary and thyme focaccia olive oil, sea salt + £5.5  
Medjool dates wrapped in smoked bacon roasted with honey + £6  
Gordal olives + £4  
Fried and salted Valencian almonds + £3.5

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### STARTERS

Chicken liver pâté { *Sauternes* }  
farmhouse chutney, wholegrain sourdough toast  
Butternut squash roasted with baharat spice { *Sauvignon Blanc* }  
hazelnut cream, pickled cucumber and dill  
Fish cake { *Viura/Vedejo* }  
curry mayonnaise, soft-boiled egg, tea-soaked golden raisins, toasted almonds  
Truffled Jerusalem artichoke and Welsh rarebit on brioche toast { *Chenin Blanc* }  
pear and horseradish relish  
Roasted beetroot salad { *Rosé de Syrah* }  
ricotta, spiced pumpkin seeds and sticky walnut

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### MAINS

Roast beef { *Grenache/Syrah* }  
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy  
Stuffed and rolled pork belly { *Chenin Blanc* }  
roast potatoes, buttered brassicas, caramelised apple purée  
Confit duck leg { *Pinot Noir* }  
port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut  
Pan-fried fillet of stone-bass { *Picpoul de Pinet* }  
golden raisins, pine-nut and salted lemon dressing, confit garlic and olive oil mash, swiss chard  
Roast cabbage stuffed with wild mushrooms { *Gamay* }  
confit garlic mash, roast celeriac and port gravy

### FOR TWO

19 oz. 35-day-aged sirloin of beef to share { *Nebbiolo* } + £14 per person  
roast potatoes, carrot and swede mash, buttered brassicas, Yorkshire pudding, red wine gravy

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### SIDES

Roast potatoes + £4.5  
Roasted carrots with smoked garlic honey + £5.5  
Buttered long-stem broccoli + £5.5  
Extra red wine gravy + £3.5  
Invisible chips + £4 *Charity donation*  
0% fat. 100% charity. All proceeds go to Hospitality Action, who support hospitality families in crisis across the UK. Thanks for chipping in.

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### DESSERTS

Vanilla crème brûlée { *Sauternes* }  
Sticky toffee pudding { *Sémillon* }  
vanilla ice cream, butterscotch sauce  
Honeycomb ice cream { *Pedro Ximénez* }  
dark chocolate sauce and a wedge of honeycomb  
Poached pear { *Old Fashioned* }  
walnut praline ice cream, Armagnac prune purée, sticky walnut  
Baked vanilla yoghurt { *Charles Heidsieck Brut Champagne* }  
apple compote, cinnamon palmier

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### SWEETS

Caramelised white chocolate, salted lime and almond fudge + £3.5

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

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6	25
Viura/Vedrejo El Coto Rioja Blanco, Rioja, Spain	4.75	6.75	27
Picpoul de Pinet Baron de Badassiere, Languedoc, France	5.5	7.5	31
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli, Italy	6.25	8.25	35
Sauvignon Blanc Trinity Hill, Gimblett Gravel, New Zealand	7.25	10.25	40
Chenin Blanc Spice Route, Coastal Region, South Africa	7.75	11	44
Riesling Rolly Cassmann, Alsace, France	8.75	12.5	52
Chardonnay Journeyman, Russian River Valley, USA	-	-	85

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	25
Montepulciano Il Faggio, Abruzzo, Italy	4.75	6.75	28
Shiraz 16 Stops, South Australia	5.5	7.25	30
Wine of the month Ask a team member for details	-	-	-
Grenache/Syrah Côtes du Rhône, Famille Perrin, France	6.25	8.5	36
Malbec / Cabernet Franc Gran Corte Amalya, Argentina	7.75	11	44
Gamay Brouilly, Château de Pierreux, Beaujolais, France	8.5	11.75	50
Pinot Noir Greywacke, Marlborough, New Zealand	10.5	14.5	60
Nebbiolo Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	70

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4.5	6	25
Rosé de Syrah Vignes de L'Eglise, Côtes de Thau, France	5	7	29

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino vermouth	9.5
Champagne Socialite Charles Heidsieck champagne, hibiscus	12
Sticky Old Fashioned Woodford Reserve, muscovado sugar, bitters	11
English Orchard J.J Whitley London dry gin, apple, elderflower	10
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, Goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
White Peach and Jasmine Fizz White peach and jasmine, lemon	3.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
No G&T Tanqueray 0.0%, London Essence tonic	5
Lady Grey's Garden Lady Grey Iced Tea, hibiscus	4.5

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

CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	5.5

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	5
10-Year-Old Tawny Port, Sandeman	6