

# HISPI

## VEGAN & VEGETARIAN MENU

3 COURSES £44 | 2 COURSES £38

vg - vegan | v - vegetarian  
vgo - vegan option available

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FOR THE TABLE	Rosemary and thyme focaccia olive oil, sea salt + £5 vg Gordal olives + £4 vg Fried and salted Valencian almonds + £3 vg
STARTERS	Butternut squash roasted with baharat spice vg {Sauvignon Blanc} hazelnut cream, pickled cucumber and dill Truffled Jerusalem artichoke and Welsh rarebit on brioche toast v {Arinto} pear and horseradish relish Cauliflower soup v {Gamay} Old Winchester cheese, charred onion oil
MAINS	Pan-roasted cauliflower with sumac vg {Sauvignon Blanc} butterbean mash, green chilli and salted lemon dressing, toasted almonds Crispy enoki mushrooms vg {Charles Heidsieck Brut Reserve} pak choi with sesame and lime dressing, caramelised celeriac broth
SIDES	Truffled chips + £4 vg Roasted carrots with smoked garlic honey + £5 v Red cabbage braised with port and mulling spices + £5 vg Long-stem broccoli with extra virgin olive oil and lemon + £5 vg Invisible chips charity donation + £4 0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. 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.
SWEET	Rhubarb and ginger granita vg {Semillon} Coconut and vanilla rice pudding vg {Sauternes} rum-poached pineapple, toasted coconut and lime crumble

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FIZZ	GLS	BTL
Prosecco <i>(vg)</i> Ca' di Alte, Italy	7	38
Charles Heidsieck Brut Reserve <i>(vg)</i> Champagne, France	12.5	75

WHITE	125ML	175ML	BTL
Macabeo <i>(vg)</i> Molinico Loco, Yecla, Spain	4.5	6.5	27
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio <i>(vg)</i> Ponte del Diavolo, Friuli, Italy	6.5	8.5	38
Sauvignon Blanc <i>(vg)</i> Trinity Hill, Gimblett Gravel, New Zealand	7.5	10.5	45
Arinto <i>(v)</i> 'Prova Regia', Quinta da Romeira, Portugal	7.5	10.5	45
Chardonnay <i>(vg)</i> Irewwarra, Victoria, Australia	-	-	90

RED	125ML	175ML	BTL
Monastrell <i>(vg)</i> Molinico Loco, Yecla, Spain	4.5	6.5	27
Shiraz <i>(vg)</i> 16 Stops, South Australia	6	7.5	31
Montepulciano <i>(vg)</i> Il Faggio, Abruzzo, Italy	6	8.5	34
Wine of the month Ask a team member for details	-	-	-
Malbec <i>(vg)</i> Kaiken Ultra, Mendoza, Argentina	8.5	12.5	52
Gamay <i>(vg)</i> Brouilly, Château de Pierreux, Beaujolais, France	8.5	12	50
Pinot Noir <i>(vg)</i> Greywacke, Marlborough, New Zealand	11	15.5	65
Nebbiolo <i>(vg)</i> Barolo, Albe, G.D. Vajra, Piemonte, Italy	-	-	80

ROSÉ	125ML	175ML	BTL
Monastrell Rosado <i>(vg)</i> Molinico Loco, Yecla, Spain	4.5	6	27
Rosé de Syrah <i>(vg)</i> Vignes de L'Eglise, Côtes de Thau, France	5	7	30

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

NON-ALCOHOLIC	
Strawberry Lemonade <i>(vg)</i> Strawberry shrub, soda	4
White Peach and Jasmine Fizz <i>(vg)</i> White peach and jasmine, lemon	4
Pomelo Spritz <i>(vg)</i> 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	5

BEERS	330ML
Elite Bistro, Ladysmith <i>(vg)</i> 4.5% Pale Ale. Our own beer! Mango, peach, citrus	6
Thornbridge, Jaipur <i>(vg)</i> 5.9% IPA. Grapefruit, lemon with a bitter finish	6.5
Thornbridge, Market Porter <i>(vg)</i> 4.5% Porter. Creamy, smooth and toasted	5.5
Thornbridge, Lukas Hells Lager <i>(vg)</i> 4.3% Bavarian style lager, gluten free	5.5
Thornbridge, Zero Five <i>(vg)</i> 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint <i>(vg)</i> 0.5% Alcohol free unfiltered lager, smooth and citrus	5.5

CIDER	330ML
Aspalls Suffolk Cider <i>(vg)</i> 5.5% Medium dry and crisp	6.5

SHERRY	75ML
Fino 'Inocente', Valdespino <i>(vg)</i>	6
Pedro Ximénez 'El Candado', Valdespino <i>(vg)</i>	6.5

SWEET	75ML	375ML
Semillon <i>(v)</i> Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes <i>(vg)</i> Château Laville, Bordeaux, France	8.5	40