

hicce

experience 48 wine not! 65

lambrusco rosso, donati camillo - emilia romagna, italy (vegan/organic)

cherry fruit with an intense plum skin grip

bread

beer

rye

cheese

cote hill blue

charcuterie

pork rilette

jar

cucumber pickles

fish

cured salmon, wasabi

veg

baba ganoush

hot stick

beef, mushroom, hot pepper, sesame

malvazija, piquentum - croatia (vegan/organic)

subtle 'orange' with short skin maceration, sage herb, slight nutty character

veg

butternut squash, cashew, kohlrabi, tapioca crisp

fish

tuna ceviche, avocado, sesame, smoked almonds

la bruja de rozas, comando g & sierra de gredos - spain (biodynamic)

juicy fruit, hints of sweet pinot noir with a sandy texture from the garnacha bush vines

meat

venison, beetroot, hispi cabbage, hazelnuts, st maure

sides

miso butter potatoes

hicce salad

greens

moscatel dorado, cesar florido - jerez, spain

orange blossom, honeysuckle, mint, fresh muscat grape notes

dessert

muscovado creme caramel
