
boards

bread

beer 2
rye 2
gluten free 2
apple. pear chutney 2

jars

cauliflower, za'atar 4
cucumber pickles 4
beetroot, onion, dill 4

veg

lentil, sweet potato, beetroot 6
mushroom terrine 6
peas, chickpeas, mint 5

cheese

comte 36 months aged 6
baron bigod 7
beauvale 5

seafood

cured salmon, wasabi 8
cured mackerel, hazelnuts 7
boquerones, leek, chilli 7

charcuterie

prosciutto 8
hazelnut saucisson 6
pork rilette 5

hicce experience

relax, enjoy your evening, let us show you hicce in it's full glory.
hicce experince menu, 4 courses sharing menu £48pp

wine not

push the boat out, chill, chat and let us complete the ultimate experience with 4
wines paired to your meal £65pp

plates

veg

turnips, leeks, romesco, goats cheese croquettes 6.55/13
grilled pumpkin, jerusalem artichokes, confit egg yolk 7/14
celeriac, sulsify, pickled trumpettes, walnuts 7/14

fish

sea bream ceviche, chilli, black tahini. tapioca crisps 8/16
grilled skate, fennel, chicory, crispy brown shrimp 10/20
octopus, peperonata, almonds 9/18

meat

lamb neck, cauliflower, taggiasca olives, pecan 9/18
pork cheeks, dashi broth, broccoli, smoked beans 9/18
beef rump, bok shoy, girolles, radish, sesame 10.5/21

sides

miso butter potatoes 6
carrot and onion kakiage 6
charred hispi cabbage, salsa 4

hicce

desserts

muscovado creme caramel 7
pineapple tempura, coconut, coriander 8
white chocolate mousse, apple, blackberries 8
pistachio ice cream 4
mango sorbet 4