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## boards

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### bread

beer 2  
rye 2  
gluten free 2

### jars

cauliflower, tumeric, za'tar 4  
beetroot, onion, dill 4

### veg

lentil, sweet potato, beetroot 6  
mushroom terrine 6

### cheese

comte 6  
stichelton 5

### seafood

cured mackerel, hazelnuts,  
mooli  
cured salmon, wasabi 8

### charcuterie

pork rilliette 6  
walnut saucisson 6

apple, pear, chilli chutney 2

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## hicce experience

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

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## wine not

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

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## plates

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### veg

king oyster, roscoff, black garlic, cavolo nero, orecchiette 7/14  
grilled pumpkin, jerusalem artichokes, confit egg yolk 7/14

### fish

plaice, leek, chanterelles, chestnut, anchovy ravioli 11/22  
squid, chilli, burnt orange, apple, shiso 9/18

### meat

pork cheek, dashi broth, broccoli, smoked beans 9/18  
quail, celeriac, trumpettes, smoked grapes, truffle 9.5/19

### sides

miso butter potatoes 6  
brussle sprouts, kohlrabi, hazelnut mayo 6  
charred hispi cabbage, salsa 4

# hicce

### desserts

muscovado creme caramel 7  
chocolate torte, pear, apple, blackberries 8  
mango sorbet 4