
boards

bread

beer 2
rye 2
gluten free 2

jars

cauliflower, za atar 4
beetroot, onion, dill 4

veg

lentil, sweet potato, beetroot 6
mushroom terrine 6

cheese

comte 6
livarot 5

seafood

cured mackerel, hazelnuts,
mooli 7
cured salmon, wasabi 8

charcuterie

pork rilette 6
fine herb saucisson 6

apple, pear, chilli chutney 2

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

king oyster, roscoff, black garlic, cavolo nero, orecchiette 7/14
tempura parsnip, curry sauce, raisins, green chilli, almonds
7/14

fish

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

meat

chicken thigh, celeriac, trumpettes, grapes, truffle 9.5/19
bavette, dashi broth, broccoli, smoked bean 9/18

sides

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

hicce

desserts

muscovado creme caramel 7
chocolate torte, blackberry, coconut sorbet 8
pistachio ice cream 4