

hicce

experience 48 wine not! 65

pet nat - ancre hill, monmouth, wales (**vegan/organic**)
'hipster bubbles', sour cherry, blackberry jam, slightly herbal

bread

beer
rye

cheese

salers d'estive

charcuterie

pork rilette

jar

cauliflower, tumeric, z'atar

fish

cured salmon, wasabi

veg

mushroom terrine

viognier, les vigneaux helene et christophe comte - valvigneres, france (**biodynamic**)
rich golden viognier with striking nose of dry sherry, honey and walnuts

veg

tempura pasnip, curry sauce, raisins, green chilli, almonds

fish

monkfish, radicchio, cauliflower, hazelnuts, nasturgium

carignan 'organic', bodegas cecchin - mendoza, argentina
(**organic/biodynamic**)

earthy-meaty red with good freshness and a nice sprinkle of herbs

meat

pork ribs, red mojo, smoked grapes, bok choy, almonds

sides

miso butter potatoes
brussel sprouts, hazelnuts, khol rabi

sloe glow (served warm)

sloe gin, cacao, chartreuse. creme de framboise

dessert

poach pear, almond, chocolate sorbet
