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## boards

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bread	jars	veg	cheese	seafood	charcuterie
beer 2 rye 2 gluten free 2	cauliflower, za'atar 4 cabbage, onion, caraway 4 carrot, chilli, chard 4	lentils, artichokes, pine nuts 8 mushroom terrine 6 green harissa, cous cous 7	sainte maure 7 comte 34 months 6 roquefort papillon 8	cured salmon, wasabi 8 pickled mackerel 7 smoked trout pate 8	duck rillettes 6 hazelnut saucisson 7 smoked coppa 8

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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  
wine not experience with 4 wines paired to your meal £65pp

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## plates

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### veg

british asparagus, egg yolk, parmesan 7.5/15  
tempura paneer, cauliflower, raisin, yoghurt 6/12  
beetroot, bulgar wheat, cashew, spring greens 6.5/13

### fish

sea bream ceviche, chicory, chilli, grapefruit 9/18  
hake, mussels, hispi, black garlic 10/20  
octopus, squid ink risotto, broad beans 11/22

### meat

chicken thigh, grelots, wild garlic, hazelnuts 9/18  
pork belly, fennel, shitake, bonito 10.5/21  
beef bavette, peas, soused tomatoes, anchovy 10/20

### sides

miso butter potatoes 6  
baby gem salad, kimchi 5  
rainbow chard, lemon & thyme crumb 6

# hicce

### desserts

cardamom custard tart, apricots 7  
chocolate cremeaux, pine nut, vanilla ice cream 8  
pineapple upside-down, coconut sorbet 7