
boards

bread	jars	veg	cheese	seafood	charcuterie
sour dough 1.5 rye 2 gluten free 2	cauliflower, za'atar 4 cabbage, onion, caraway 4 carrot, chilli, chard 4	peperonata, guindillas 7 mushroom terrine 6 borlotti beans, balsamic 7	waterloo 6 comte d'estive 6 fourme d'ambert 7	cured salmon, wasabi 8 tuna, peas, mooli 8 brown crab, sesame 7	duck rillettes 6 fennel salami 7 lamb saucisson 8

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

plates

veg

aubergine, smoked grapes, yoghurt, sesame, almonds 7/14
courgette, peas, ticklemore pomme dauphine, lemon 6.5/13
heritage tomatoes, tomato water, pine nuts, strawberries 7/14

fish

mackerel, heritage tomatoes, basil, chilli 9.5/19
monkfish, cauliflower, raisins, cumin, walnuts 12/24
cod cheeks, clams, cider tempura broccoli, apple 10/20

meat

chicken thigh, girolles, sweetcorn, summer truffles 10/20
pork pluma, runner beans, romesco, chilli 12/24
lamb neck, coco beans, pine nuts, gremolata 11/22

sides

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

hicce

desserts

chocolate, cherries, pistachio, honeycomb 8
raspberries, peach, almond 7