

# hicce

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experience 48    wine not! 65

**toto espumoso de albariza, bodega barbadillo - andalucia, spain**  
*fine bubbles, citrus, salt, yellow apple and yeast*

**bread**

beer  
rye

**cheese**

comte

**charcuterie**

duck rilette

**jar**

cabbage, onion, caraway

**fish**

cured salmon, wasabi

**veg**

mushroom terrine

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**montsant comunica la pua blanca, celler comunica - catalonia, spain**  
*elegant gold, raw sweet and earthy character with notes of pear, mango, ananas*

**veg**

courgette, peas, ticklemore pomme dauphine

**fish**

grilled sardines, heritage tomatoes, basil, chilli

**l'hurluberlu cabernet franc, domaine sebastien david - loire, france**  
*blackcurrants, raspberries with a spicy finish*

**meat**

chicken thigh, girolles, sweetcorn, nasturtium, summer truffles

**sides**

miso butter potatoes  
baby gem salad, kimchi

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**moscato d'asti 'lumine', ca' d' gal - piemonte, italy**  
*elderflower, mandarin, rose petals illuminated by a silver-gold effervescence*

**dessert**

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

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A 12.5% discretionary service charge will be added to your bill. If you require any details on allergens within our dishes, please ask one of the team.

\*please note this is a sample menu and may change due to availability