

hicce

experience 48 wine not! 65

toto espumoso de albariza, bodega barbadillo - andalucia, spain

fine bubbles, citrus, salt, yellow apple and yeast

bread

sourdough

rye

cheese

comte

charcuterie

duck rilette

jar

cabbage, onion, caraway

fish

cured salmon, wasabi

veg

mushroom terrine

sauvignon bocois, rondo delle betulle - friuli, venezia italy

skin contact, offers honeycomb and gentle floral notes

veg

courgette, peas, ticklemore pomme dauphine, lemon

fish

halibut tartare, jerusalem artichokes, pear, chilli

gre2 garnacha, bodega cristo del humilladero - old castle spain

floral, wild herbs and ripe fruit with a lot of minerality and notable tannins

meat

chicken livers, sherry, celeriac, pancetta, chicory, medjool dates

sides

chimi butter potatoes

hispi cabbage, squash, chilli, berries

moscato d'asti 'lumine', ca' d' gal - piemonte, italy

elderflower, mandarin, rose petals illuminated by a silver-gold effervescence

dessert

raspberries, peach, almond

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