
boards

bread	jars	veg	cheese	seafood	charcuterie
sourdough 1.5 rye 2 gluten free 2	cauliflower, za'atar 3 cabbage, onion, caraway 3	peperonata, guindillas 7 mushroom terrine 6	rollright 6 comte d'estive 6	cured salmon, wasabi 8 tuna, peas, mooli 8	duck rillettes 6 fennel salami 7
apple, pear chutney 2.5	beetroot, fennel, orange 3	j artichokes, garlic aioli 8	regalis 7	brown crab, sesame 7	bresaola 8

off-piste

400g venison haunch, juniper jus 48
bourgueil 'la dilettante', catherine and pierre breton - loire, france by bottle 50

1kilo whole plaice, crab apple beurre blanc 38
la chenaie sauvignon blanc, bow & arrow - oregon, usa by bottle 62

wine not

relax, enjoy your evening, let us show you hicce in it's full glory.
hicce experience menu, 4 courses sharing menu £48pp
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

beetroot, butter beans, labneh, walnuts, cheddar 7.5/15

courgette, peas, ticklemore pomme dauphine, lemon 6.5/13

heritage tomatoes, tomato water, pine nuts, strawberries 7/14

fish

halibut tartare, jerusalem artichokes, pear, chilli 10/20

octopus, almonds, quail eggs, leeks, apple 12.5/25

meat

chicken livers, sherry, celeriac, pancetta, dates 8/16

beef short rib, oxtail, tomato, pinenuts, yoghurt 12/24

sides

miso butter or chimi butter potatoes 6

hispi cabbage, squash, chilli, berries 5.5

tenderstem broccoli, kale 4.5

hicce

desserts

chocolate, cherries, pistachio, honeycomb 8

raspberries, peach, almond 7

muscovado creme caramel tart, mandarin sorbet 7