

hicce

experience 48 wine not! 65

mirabras 'palomino', bodega baradillo - sanlucar de barrameda

fresh herbaceous nose with plenty seaside character and a little flor allowing some apple notes

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

brussel sprouts, hazelnuts, pickled kohlrabi

fish

halibut tartare, jerusalem artichokes, pear, chilli

bourgueil 'la dilettante', domaine catherine & pierre breton

aroma of roses, and ripe core juicy berry fruit

meat

venison haunch, juniper jus, hispi, berries, squash, chestnuts

sides

miso or chimi butter potatoes
radish, mojo verde

pet nat abulle VdF negrette, chateau le roc - south west france

zero sulphur, slimline goodie is dark pink and sweet, oozes cherries and raspberries

dessert

chocolate, almond, passion fruit

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