
boards

bread	jars	veg	cheese	seafood	charcuterie
sourdough 2 rye 2 gluten free 2	cauliflower, za'atar 3 cabbage, onion, caraway 3	peperonata, guindillas 7 mushroom terrine 6	waterloo 6 old groendal 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	mackerel paté, sesame 7	bresaola 8

experience menu

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

beetroot, butter beans, labneh, walnuts, cheddar 8.5/17

brussel sprouts, hazelnuts, pickled kohl rabi 9

heritage tomatoes, tomato water, pine nuts, strawberries 8/16

fish

halibut tartare, jerusalem artichokes, pear, chilli 11/22

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

sea bream, crab apple beurre blanc 10.5/21

meat

chicken livers, sherry, celeriac, dates 9/18

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

venison haunch, juniper, savoy, berries, chestnuts 13/26

sides

miso or chimi butter potatoes 6

radish, mojo verde 5

tenderstem broccoli, kale 4.5

hicce

desserts

chocolate, almond, passion fruit 8

apple & pear samosa, macadamia, coconut 7

dark muscovado caramel tart, mandarin sorbet 7