

# hicce

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experience 50 wine not! 70

**ås de mirabras, bodega baradillo - sanlucar de barrameda**

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

**bread**

sourdough  
rye

**cheese**

old groendal

**charcuterie**

duck rilette

**jar**

cabbage, onion, caraway

**fish**

cured salmon, wasabi

**veg**

mushroom terrine

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**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 butter potatoes  
radish, mojo verde

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**sweet muscat de rivesaltes 'ambre', chateau de jau - rousillon, france**

*amber colour. exquisite fruit flavours of citrus peel, candied orange and honey*

**dessert**

chocolate, almond, passion fruit

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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