
boards

bread	jars	veg	cheese	seafood	charcuterie
beer 3 sourdough or rye 2.5 gluten free 2.5 apple, pear chutney 2.5	cauliflower, za'atar 3 cabbage, onion, caraway 3 beetroot, fennel, orange 3	peperonata, guindillas 7 mushroom terrine 6.5 j artichokes, garlic aioli 8.25	vacherin 6 old groendal 6 regalis 7	cured salmon, wasabi 8 mussels, chilli, leeks 7 mackerel paté, sesame 7.25	duck rillettes 7 soppressata 7 3 pepper saucisson 8

experience menu

relax, enjoy your evening, let us show you hicce in it's full glory.
hicce experince menu, 4 courses sharing menu £50pp

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 £70pp

plates

veg

brussel sprouts, hazelnuts, pickled kohl rabi 9
beetroot, butter beans, labneh, walnuts, cheddar 8.5/17
cauliflower, hen of the wood, smoked hollandaise 9/18

fish

halibut tartare, jerusalem artichokes, pear, chilli 12/24
octopus, almonds, quail eggs, leeks, apple 12.5/25
gurnard, crab apple beurre blanc 10.5/21

meat

chicken livers, sherry, celeriac, dates 10/20
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 5.5
tenderstem broccoli, kale 5

hicce

desserts

chocolate, almond, passion fruit 8
apple & pear samosa, macadamia, coconut 8
dark muscovado caramel tart, mandarin sorbet 8