

hicce

aficionado's experience 90

corpinat 'brut nature' terrors, recaredo - catalonia, spain

fruity and floral, hints of almonds and star anise

bread

beer
rye

cheese

comte

charcuterie

duck rilette

jar

cabbage, onion, caraway

fish

cured salmon, wasabi

veg

mushroom terrine

grafin sauvignon blanc, sepp muster - styria, austria

skin contact, richly textured pear and peach fruit, elegant with some grip

veg

brussel sprouts, hazelnuts, pickled kohlrabi

fish

halibut tartare, jerusalem artichokes, pear, chilli

crozes-hermitage 'les champs libres', dard et souhaut - rhone, france

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

sloe glow - warm cocktails

elephant gin, briottet cacao, chartreuse, almond

dessert

chocolate mousse, 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