

hicce

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

beer

cheese

baron bigod

charcuterie

duck rillettes

jar

cauliflower, turmeric, za'atar

fish

cured salmon, wasabi

veg

mushroom terrine

sauvignon bocois, rondo delle betulle - friuli, venezia italy

skin contact, offers honeycomb and gentle floral notes

veg

onion tempura, hazelnut, blood orange, balsamic

fish

halibut tartare, jerusalem artichokes, pear, chilli

bourgueil 'la dilettante', domaine catherine & pierre breton

aroma of roses, and ripe core juicy berry fruit

meat

chicken thigh, celeriac, medjool date, chicory, sherry

sides

miso butter potatoes

radish, mojo verde

sloe glow (warm cocktail)

elephant sloe 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