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**boards**

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<b>bread</b>	<b>jars</b>	<b>veg</b>	<b>cheese</b>	<b>seafood</b>	<b>charcuterie</b>
beer 2.5 rye 2.5 gluten free 2.5	cauliflower, za'atar 3 cabbage, onion, caraway 3 chinese leaf, chilli, cumin 3	garbanzos 7 mushroom terrine 7 jerusalem artichokes, aioli 8	vacca blue 7 baron bigod 7 haut barry 8	cured salmon, wasabi 8 boquerones, cavolo nero 7 chipirones, tomato, mint 7	duck rillettes 7 fennel salami 8 bresaola 9

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**experience menu**

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

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**wine not**

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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  
or aficionado's experience with truly exceptional wine pairing £90pp

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**plates**

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**veg**

beetroot, butter beans, labneh, walnuts 8.5/17  
cauliflower, exotic mushrooms, smoked hollandaise 9/18  
onion tempura, hazelnut, blood orange, balsamic 9/18

**fish**

seabream, fennel, radicchio, pinenuts 11/22  
halibut tartare, jerusalem artichokes, pear, chilli 12/24  
octopus, leek, apple, caper beurre noisette 13/26

**meat**

chicken thigh, celeriac, onion, medjool date, jus 10/20

**sides**

miso butter potatoes 6  
kale 5  
radish, mojo verde 5.5

# hicce

**desserts**

chocolate mousse, almond, passion fruit 8  
apple & pear samosa, macadamia, coconut 8  
ginger parkin, rhubarb, clotted cream 7