

hicce

experience 55 wine not! 75

pet nat “il mio piccolo ribelle”, camillo donati - emilia romagna, italy

Plenty of dynamic and generous aromas of red currants and peach pulp, it opens on a fresh, savoury and sapid sip

bread

beer

cheese

selection of hard, soft and blue cheese

charcuterie

duck rillettes

jar

hicce favourite ferments

fish

cured salmon, wasabi

veg

mushroom terrine

el pinto palomino, hacienda la parrilla - cadiz, spain

bright golden yellow, aromatically suggestive of dried apples and yellow cherries, has bonny acidity, chalky minerality

veg

artichoke, morlacco, pineapple, basil & brazil nuts

fish

halibut tartare, jerusalem artichokes, pear, chilli

domaine du cros, marcillac ‘lo sang’ del pais’ - marcillac, sw france

mineral in texture with further spicy red fruits flavours leading to a fresh and clean finish

meat

lamb rump, celery, kumquats, smoked almonds

sides

miso butter potatoes
radish, sunflower seeds

muscat de rivesaltes ‘ambre’, chateau de jau - rousillon france

fruit flavours of citrus peel and candied orange with honey and beeswax aromas

dessert

chocolate mousse, almond, raspberry / muscovado creme caramel

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 sharing menu is a sample and may change due to availability