

hicce

aficionado's experience 95

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

fruity and floral, hints of almonds and star anise

bread

beer

cheese

selection of hard, soft and blue cheese

charcuterie

duck rilette

jar

hicce favourite ferments

fish

cured salmon, wasabi

veg

mushroom terrine

'time machine', bow & arrow - oregon, usa

50/50 pinot gris and chardonnay. asian pear popsicle meets glacial river run

veg

artichoke, pineapple, basil & brazil nut pesto, morlacco

fish

halibut tartare, jerusalem artichokes, pear, chilli

cavas de weinert, bodegas weinert - mendoza, argentina

aged in large oak vats for nine and a half years until soft and mellow. With a soothing mature register of flavours - tobacco, cedar and leather

meat

lamb rump, celery, kumquats, smoked almonds

sides

miso butter potatoes
radish, sunflower seeds

chateau filhot, sauternes 2eme cru classe

rich tropical fruit balanced by beautiful acidity and a honeyed finish

dessert

chocolate mousse, almond / 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 is a sample menu and may change due to availability