
boards

bread	jars	veg	cheese	seafood	charcuterie
beer / sourdough 2.75 rye 2.75 gluten free 2.75	pink turnip 4.5 red cabbage, masala 4.5 rhubarb & honey 4.5	garbanzos 7 mushroom terrine 7 courgette, treviso, marjoram 8	highmoor 8 napoleon 7 beauvale 7	cured salmon, wasabi 8 boquerones, cavolo nero 8 chipirones, tomato, mint 8	duck rillettes 7 soppressata 8 pork, duck en crouete 8

experience menu

relax, enjoy your evening, let us show you hicce in it's full glory.
hicce experience menu, 4 courses sharing menu £55pp

wine not

push the boat out, chill, chat and let us complete the ultimate experience with
wine not experience with 4 wines paired to your meal £75pp
or aficionado's experience with truly exceptional wine pairing £95pp

plates

veg

green asparagus, castelfranco, apricot, granola 9/18
artichoke, stracciatella, pineapple, basil, brazil nut 9.5/19
courgette and onion tempura, chilli, mint 9/18

fish

sea bream, fennel, radicchio, pinenuts 12/24
halibut tartare, jerusalem artichokes, pear, chilli 12.5/25
mackerel, leek, apple, caper beurre noisette 13/26

meat

spalla cotta, white asparagus, peas, hazelnut 12/24
beef bavette, chantenay, bone marrow, wild garlic 12/24
lamb rump, celery, kumquats, smoked almonds 13/26

sides

miso butter potatoes 7
radish, sunflower seeds 5.5
kale 5

hicce

desserts

vanilla cheesecake, strawberries, ginger 9
pistachio financier, chocolate mousse, raspberry 9
muscovado creme caramel 9