
boards

bread	jars	veg	cheese	seafood	charcuterie
beer / sourdough 2.75 rye 2.75 gluten free 2.75	kohl rabi kimchi 4.5 celery, mint 4.5 cabbage curtido 4.5	garbanzos 7 mushroom terrine 7 quinoa, beetroot, walnuts 8	st marcellin 7 keen's cheddar 7 beauvale 7	cured salmon, wasabi 8 boquerones, caesar 8 chipirones, tomato, mint 8	soppressata 8 goose terrine 8 coppa 9

experience menu

relax, enjoy your evening, let us show you hicce in it's full glory.
hicce experience menu, 4 courses sharing menu £60pp

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 £80pp

plates

veg

green asparagus, castelfranco, apricot, granola 9/18

artichoke, squacquerone, pineapple, basil, brazil nut 9.5/19

carrots, aubergine caviar, walnuts, nasturtium 9/18

fish

sea bream, fennel, radicchio, pine nuts 12/24

sea bass ceviche, melon, chilli, sesame 12.5/25

mackerel, leek, apple, caper beurre noisette 11/22

meat

spalla cotta, asparagus, peas, hazelnut 12/24

beef bavette, chantenay, bone marrow, parsley 12/24

lamb rump, celery, kumquats, smoked almonds 13/26

sides

miso butter potatoes 7

radish, sunflower seeds 5.5

baby gem, mixed herbs, mango 6

hicce

desserts

vanilla cheesecake, strawberries, ginger 9

pistachio financier, chocolate mousse, raspberry 9

muscovado creme caramel 9