

hicce

experience 60 wine not! 80

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

goose terrine

jar

hicce favourite ferments

fish

boquerones, cavolo nero, caesar

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

heritage tomatoes, cashew, lime, coriander

fish

sea bass ceviche, melon, chilli, sesame

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

chicken thigh, borlotti beans, hazelnuts, wood sorrel

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

assiette of desserts

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