
boards

bread	ferments	veg	cheese	seafood	charcuterie
beer 2.75 sourdough 2.75 rye 2.75	kohl rabi kimchi 4.5 celeriac, capers, mustard 4.5	garbanzos 7 mushroom terrine 7	st marcellin 7 keens cheddar 7	cured salmon, wasabi 8 boquerones, caesar 8	chorizo cullard 8 fennel & garlic salami 8
apple, pear chutney 2.5	celery, mint 4.5	quinoa, beetroot, walnuts 8	devon blue 7	chipirones, tomato, mint 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

piquillo peppers, saint maure, courgette, honey, pinenuts 9/18
heritage tomatoes, cashew, lime, coriander 9.5/19
carrots, aubergine caviar, walnuts, nasturtium 9/18

fish

sea bream, fennel, radicchio, pine nuts 12/24
sea bass ceviche, melon, sesame 12.5/25
mackerel, leek, apple, caper beurre noisette 11/22

meat

pork belly, squash, broccoli, tempura, grapes 12/24
beef bavette, courgette, turnip, shiitake, miso 12.5/25
chicken thigh, borlotti beans, hazelnuts, wood sorrel 12/24

sides

miso butter potatoes 7
radish, sunflower seeds 5.5
baby gem, mixed herbs, mango 6

hicce

desserts

cherry tart, vanilla ice cream 9
peach, berries, zabaglione 9
muscovado creme caramel 9