

hicce

experience 65 | wine not! 90

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

rabbit terrine

pickles

hicce favourite ferments

fish

cured salmon, wasabi cream cheese

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

courgette & onion kakiage, citrus mayo, cayenne

fish

sea bream ceviche, fennel, orange, nasturtium

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

lamb shoulder, radish, ricotta, balsamic, almonds

sides

miso butter potatoes

rocket, kale, pear, mixed herbs

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
