

hicce

experience 25

wine not! 20

bread

beer

rye

charcuterie

pork rillettes

fish

cured salmon, wasabi cream cheese

veg

mushroom terrine

sybille 'pet nat', intellego wines - swartland, south africa

a very pale sparkling dry rose, gentle bubbles with notes of raspberry, mint and cream soda.

veg

brussel sprouts, pickled kohlrabi, hazelnuts, mayo

pipeño blanco, a los viñateros bravos - itata, chile

fresh, delicate wine with savoury notes and minerality. stone fruit flavours give way to a long complex finish with mineral character from the volcanic soils.

meat

venison haunch, celeriac, chanterelle, cavolo nero

side

miso butter potatoes

rackham rouge, laurent cazottes - south west france

inky-coloured and concentrated with sufficient acidity to cut through intense dishes. it has an agreeable smoky-savoury quality which highlights the umami elements in this dish

experience 25

wine not! 20

bread

beer

rye

veg

mushroom terrine

lentils, beetroot, squash, wasabi

baba ganoush

sybille 'pet nat', intellego wines - swartland, south africa

a very pale sparkling dry rose, gentle bubbles with notes of raspberry, mint and cream soda.

veg

brussel sprouts, pickled kohlrabi, hazelnuts, mayo

pipeño blanco, a los viñateros bravos - itata, chile

fresh, delicate wine with savoury notes and minerality. stone fruit flavours give way to a long complex finish with mineral character from the volcanic soils.

veg

celeriac, poached egg, chanterelle, cavolo nero

side

miso butter potatoes

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vegan

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veg

mushroom terrine

lentils, beetroot, squash

baba ganoush

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a very pale sparkling dry rose, gentle bubbles with notes of raspberry, mint and cream soda.

veg

brussel sprouts, pickled kohlrabi, hazelnuts, mayo

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veg

celeriac, chanterelle, cavolo nero

side

miso butter potatoes

rackham rouge, laurent cazottes - south west france

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A 13.5% 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