

hicce

experience 50

wine not! 25

bread

beer, rye

cheese

artisanal cheese

charcuterie

pork rillettes

pickles

hicce favourite ferments

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

fish

halibut, pear, j chokes, chili, coriander, cauliflower fungus, salty fingers

frei, körper, kultur weiss, db schmitt - rheinhessen, germany

floral and exotic fruit notes, balanced, velvety texture with a persistent finish

meat

venison haunch, celeriac, chanterelles, cavolo nero

sides

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

dessert

walnut and date sticky toffee pudding, vanilla ice cream

chez jau rivesaltes ambre, chateau de jau - languedoc, france

rather than being very sweet, this wine is redolent of dried fruits (figs, dates) as well as custard apple and cinnamon.

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