

Michael Nadra

B R A S S E R I E

FISH HOOK FRIDAY'S

4 Course Fish Tasting Menu

Friday 3rd October 2025

Shetland Moules Marinière

White Wine, Cream, Garlic, Dill & Parsley
Toasted Rye Bread

Bruno Sorg, Alsace, France 2023

100% Gewürztraminer

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Smoked Salmon Ravioli

Swiss Chard & Chive Beurre Blanc

*Epamoni, Ktima Gerovassiliou, Macedonia, Greece 2023*

*100% Viognier*

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Mixed Fish & Prawn Pie

Parsley Mash, Samphire & Green Kale

Lions Secs de Suduiraut, Bordeaux, France, 2023

57% Semillon/30% Sauvignon Blanc/13% Sauvignon Gris

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Balinese Vanilla Rice Pudding

Clotted Cream, Mixed Berry Compote  
Pecan Praline

*Bramble Spritz*

*Cremant, Creme de Mure, Mixed Berries & Soda*

4 Course Tasting £59

Wine Tasting £29

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.