

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY'S

4 Course Fish Tasting Menu

Friday 14th November 2025

Salmon Ceviche

Sweet Corn Puree, Radish, Avocado,
Crisp Smoked Quinoa, Coriander Cress

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

40% Pinot Auxerrois/15% Riesling/ 20%Pinot Gris/ 5%Muscat (Bio)

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## Lobster Dumplings

Tender Stem Broccoli, Chilli & Ginger  
Lobster, Prawn & Crab Bisque

*Macon Milly-Lamartine, Albert Bichot, Burgundy, France, 2023*

*100% Chardonnay*

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Grilled Scabass

Squid Ink Potato Gnocchi
Sauteed Wild Mushrooms, Celeriac & Truffle Puree
Samphire, Roast Garlic & Red Pepper Dressing

Nivarius, Rioja Blanco, Spain 2023

100% Tempranillo

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## Balinese Vanilla Ice Cream Profiteroles

Hot Chocolate Sauce

*Les Trois Schistes, Coteaux de L'aubance, Domain de Montgilet, Loire, France 2022*

*100% Chenin Blanc*

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.