

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY'S

4 Course Fish Tasting Menu

Friday 5th December 2025

Beetroot Cured Gravavlax

Pickled Red Onion & Cucumber

Horseradish Crème Fraîche

Dill & Dark Rye Bread

Gyotaku, Domain Christopher Mittnacht, Alsace, France 2023

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

~~~~~

Lobster Lasagne

Truffled Leeks

Lobster, Prawn & Crab Bisque

*Picpoul de Pinet, Font Mars, Languedoc, 2024*

*100% Picpoul*

~~~~~

Roasted Cod

Baby New Potatoes, Red Pepper, Onions, Thyme

Cavolo Nero, Samphire & Smoked Paprika

Macon-Milly Lamartine, Burgundy, France 2023

100% Chardonnay

~~~~~

Balinese Vanilla Ice Cream Profiteroles

Mixed Berry Compote & 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.