

Michael Nadra

B R A S S E R I E

FISH HOOK FRIDA Y'S

4 Course Fish Tasting Menu
Friday 30th January 2026

Salmon Ceviche

Sweet Potato Purée, Avocado, Grilled Corn,
Red Onion, Chilli, Lime & Coriander
Smoked Crisp Quinoa

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023
40% Pinot Auxerrois/15% Riesling/ 20%Pinot Gris/ 5%Muscat (Bio)

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## Sautéed Black Tiger Prawns

Garlic & Chipotle  
Butternut Squash, Parmesan & Sage Risotto  
Samphire

*Falanghina Beneventano, Lapilli, Campania, Italy 2023*  
100% Falanghina

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Roasted Red Mullet

Anchovy & Onion Tart
Tender Stem Broccoli, Tapenade, Monks Beard
Crab Bisque Reduction

Saint-Joseph, Lysera, Yves Cuilleron, Rhone, France 2022
100% Marsanne

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## Pavlova

Mixed Berry Compote

## *Ballerina Spritz*

Prosecco, Vodka, Crème de Mûre, Passion Fruit, Lemon

**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.

13.5% discretionary service charge will be added to your bill.