

Michael Nadra

BRASSERIE

# FISH HOOK FRIDAY

4 Course Fish Tasting Menu

Friday 13<sup>th</sup> February 2026

## Salmon Ceviche

Sweet Potato Pureé Avocado, Grilled Corn  
Pickled Cucumber, 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 Squid & Homemade Tagliolini

Cherry Tomato, Chilli, Basil  
Samphire & Crab Bisque Sauce

*Chateau De L'Aumerade Cru Classé, Cuvée Marie Christine, Cotes De Provence, France, 2024*

Grenache / Cinsault / Syrah

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## Grilled Seabass

Roasted Cauliflower, Castelfranco Lettuce  
Blood Orange, Monks Beard  
Tahini Dressing

*Viogner, Epamoni, Ktima Gerovassiliou, Macedonia, Greece, 2023*

100% Viogner

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## Pavlova

Mixed Berry Compote

## *Ballerina Spritz*

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

4 Course Tasting £59

Wine Tasting £30

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.