

12
Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

13th March 2026

Scared Bluefin Tuna

Pickled Japanese Nappa Cabbage, Garlic, Jalapeño & Kombu, Apple Cider Vinegar
Soy, Yuzu & Toasted Sesame Oil Dressing

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

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

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## Squid Ink & Crab Risotto

Sautéed Squid, 'Nduja, Samphire

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

100% Viogner

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Red Mullet

Imam Baylidi, Cime Di Rapa, Garlic Greek Yoghurt

Graves, Chateau Gravelle- Lacoste 2023

60% Sémillon/ 30% Sauvignon Blanc/ 10% Muscadelle

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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.