

12
Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

20th March 2026

Scared Bluefin Tuna

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

Douro White, Quinta De La Rosa, Pinhão, Portugal 2024

50% Viosinho, 20% Codega de Larinho, 20% Gouveio, 10% Rabigato

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## Butter & Garlic Grilled Lobster

Homemade Squid Ink Spaghetti  
Wild Garlic Velouté

*Viogner, Les Vignes D'a Côté, Cave Yves Cuilleron, Rhone, France 2024*

*100% Viognier*

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Tandoori Red Mullet

Saag Aloo, Garlic Greek Yoghurt, Tomato, Cucumber,
Cumin & Mint Relish
Mango Chutney & Crab Bisque Sauce

Riesling, Domaine Bruno Sorg, Alsace, France 2023

100% Riesling

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## Mille-Feuille

Rhubarb & Custard

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

*100% Chenin Blanc*

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.