

12
Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

31st April 2026

Salmon Ceviche & Sautéed Scallop

Pickled Cucumber & Pink Grapefruit

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

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

~~~~~

Lobster Lasagne

Celeriac, Samphire & Crab Bisque

*Saint Laurent de la Cabrerisse, Qin Yu, Orange Wine, Chateau de Caraguihes 2023*

*50% Grenache Blanc, 40% Roussanne, 10% Grenache Gris (Bio)*

~~~~~

Grilled Sea Bass & Squid

Greek Salad, Manouri Cheese, Bulls Heart Tomato

Green & Red Peppers, Red Onion, Capers, Kalamata Olives & Oregano

Tomato & Sardine Dressing

Epamoni, Ktima Gerovassiliou, Macedonia, Greece 2024

100% Viognier

~~~~~

Eton Mess

Fresh Strawberries, Crème Chantilly & Meringue

*Limoncello di Amalfi Spritz*

*Prosecco, Limoncello & Soda*

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.