

Michael Nadra

BRASSERIE

# FISH HOOK FRIDAY

4 Course Fish Tasting Menu

8<sup>th</sup> May 2026

## Octopus Salad

New Potatoes, Swiss Chard, Aioli  
Dill, Lemon Dressing & Smoked Paprika

*Albariño, Lagar de Costa, Rias Baixas, Spain 2023*

*100% Albariño*

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## Lobster Lasagne

Celeriac, Samphire & Crab Bisque

*Picpoul de Pinet, Font Mars, Languedoc, 2024*

*100% Picpoul*

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## Grilled Monkfish

Ratatouille, English Asparagus  
Pommes Paille, Tapenade Dressing  
Basil & Balsamic

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

*Grenache/Cinsault / Syrah*

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## 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.