

12  
Michael Nadra

BRASSERIE

# FISH HOOK FRIDAY

4 Course Fish Tasting Menu

22<sup>nd</sup> May 2026

## Salmon & Octopus Ceviche

Sweet Potato Purée, Avocado, Grilled Corn

Pickled Cucumber, Red Onion

Chilli, Lime & Coriander

*Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023*

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

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## Sautéed King Prawns & Nduja

Squid Ink Risotto, English Asparagus & Samphire

*Rotgipfler, Johanneshof Reinisch, Thermenregion, Austria 2022*

*100% Rotgipfler*

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## Scared Yellowfin Tuna

Green Beans, New Potato, Soft York Egg

Kalamata Olives, Capers, Red Onion & Salsa Verde

*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.