

12  
Michael Nadra

BRASSERIE

# FISH HOOK FRIDAY

4 Course Fish Tasting Menu

5<sup>th</sup> June 2026

## Mackerel Ceviche

Watermelon & Manouri  
Red Onion, Chilli, Lime & Wild Rocket

*Albariño, Lagar de Costa, Rias Baixas, Spain 2023*  
100% Albariño

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## Beer Battered Haddock

Pea Purée, Pommes Pailles  
Tartare Sauce

*Macon-Milly Lamartine, Burgundy, France 2023*  
100% Chardonnay

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## Grilled Sea Bass

Homemade Basil Spaghetti, Cherry Tomatoes  
Red Peppers, Baby Spinach, Garlic  
Fish Broth, White Wine & Olive Oil

*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.