

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

19th June 2026

Tuna Tartare Baby Gem Tacos

Cherry Tomato & Celery Salsa

Avocado, Jalapeño & Roasted Beetroot

Riesling, Watervale, Adelina, Clare Valley, Australia 2022

100% Riesling

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Haddock Brandade Fritters

Piquillo Peppers & Salsa Verde

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

*100% Albariño*

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Tandoori Monkfish

Saga Aloo, Cucumber Raita

Cherry Tomato & Scallop Salsa

Crab & Mango Chutney Dressing

Roussanne, Corbières, La Font Blanche, Chateau Caraguilhes, Languedoc, France 2025

50% Roussanne/ 30% Grenache/ 20% Vermentino (Bio)

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Banana Tarte Tatin

Kraken Spiced Rum & Vanilla Ice Cream

*Sauternes, Lieutenant De Sigalas, France 2018*

*82% Semillon/ 18% Sauvignon*

4 Course Tasting £65 & 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.