

12
Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

26th June 2026

Salmon Carpaccio

Roasted Beetroot, Mizuna Leaves & Yuzu Dressing

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

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

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## Sautéed Cuttlefish

Bolotti Beans, Heirloom Tomatos, Croutons & Pistou

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

*Grenache/Cinsault / Syrah*

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Tandoori Monkfish

Saga Aloo, Raita

Cherry Tomato, Red Onion & Cucumber Salsa

Crab & Mango Chutney Dressing

Riesling, Domaine Bruno Sorg, Alsace, France 2023

100% Riesling

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## Cherry Clafoutis

Greek Yoghurt Sorbet

*Vodka Sour Cheery & Lemon Spritz*

*Prosecco, Vodka, Maraschino Liquore & Lemon Juice*

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.