

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

17th July 2026

Salmon Carpaccio

Roasted Beetroot, Green Beans & Tonnato Sauce

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

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

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## Sautéed Cuttlefish

Coco de Paimpol Beans, Heirloom Tomatoes, Croutons & Pistou

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

*Grenache/Cinsault / Syrah*

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Grilled Sea Bass & Prawn

Peas, Broad Beans, Artichokes, Samphire, Peach

Cherry Tomatoes & Lemon Dressing

Viognier, Les Vignes d'a Cote, Yves Cuilleron, Rhone, France 2024

100% Viognier

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## Cherry Clafoutis

Greek Yoghurt Sorbet

*Vodka Sour Cherry & Lemon Spritz*

*Prosecco, Vodka Sour Cherry & 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.