

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

21st August 2026

Tuna Tataki Tostada

Avocado, Cherry Tomato Salsa
Daikon, Shiso Cress & Yuzu Dressing

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

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

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## Saffron Seafood Risotto

Prawns, Octopus, Mussels, Cuttlefish  
Roasted Tomato Dressing, Confit Garlic & Chervil

*Vermentino di Bolgheri, Guado al Tasso, Antinori, Tuscany, Italy 2025*

*100% Vermentino*

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Steamed Sand Sole Fillets & Smoked Salmon Mousseline

Borlotti Beans, Peas, Broad Beans, Green Beans
Heritage Tomatoes & Vermouth Broth

Pollen, Unico Zelo, Clare Valley, Australia 2023

100% Gewurztraminer

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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.