

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

4th September 2026

Mackerel Ceviche & Whitebait Tempura

Pickled Red Onion, Sweetcorn Purée, Coriander Oil

Gyotaku, Domain Christopher Mitnacht, Alsace, France 2023

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

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Steamed Mussels

Homemade Saffron Spaghetti

Samphire, Chilli, Garlic & Basil

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

*100% Vermentino*

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Grilled Red Mullet

Freekeh, Shellfish Stock & Pinenuts

Heirloom Tomatoes, Smoked Aubergine Purée

Parsley, Mint & Tahini Dressing

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.