

Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

25th September 2026

Mackerel Ceviche & Courgette Tempura

Celeriac Puree, Pickled Red Onion & Coriander Oil

Albarinõ Lagar de Costa, Rias Baixas, Spain 2025

100% Albarinõ

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Miso Cod Croquettes

Piquillo Peppers, Bok Choy, Garlic & Ginger

Shiso Cress, Truffle & Oyster Sauce

*Gewurtztraminer, Pollen, Unico Zelo, Clare Valley, Australia 2024*

*100% Gewurtztraminer*

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Steamed Skate Wing & Mussels

Homemade Campanelle Pasta, Heirloom Tomatoes

Baby Spinach & Basil

Crab Broth

Whispering Angel, Rose, Chateau D'Esclans, Cotes De Provence, France 2025

Grenache/ Cinsault/ Rolle

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Sticky Toffee Pudding

Balinese Vanilla Ice Cream

*Muscat De Beaumes De Venise, Berardins, Rhone, France 2023*

*100% Muscat*

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.