

Michael Nadra

B R A S S E R I E

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

9th October 2026

Hand Dived Sautéed Scallop & Salmon Tartar

Celeriac Puree, Samphire & Yuzu Dressing

Ca' del Console Prosecco Extra Dry, Veneto, Italy

100% Glera

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Miso Cod Croquettes

Piquillo Peppers, Tenderstem Broccoli

Saffron Aioli & Aged Sherry Vinaigrette

*Albariño Lagar de Costa, Rias Baixas, Spain 2025*

*100% Albariño*

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Steamed Skate Wing

Middle Eastern Spiced Chickpeas

Flat Beans, Sautéed Okra, Smoked Aubergine, Tahini, Sumac, Crisp Onion

Reduced Crab Bisque

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

100% Gewurtztraminer

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Sticky Toffee Pudding

Balinese Vanilla Ice Cream

*Taylor's Reserve Tawny Port*

*Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Cão and Tinto*

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.