

Michael Nadra

B R A S S E R I E

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

16th October 2026

Salmon Ceviche

Sweetcorn Purée, Avocado, Coriander Cress

Chipotle & Onion Corn Tortillas

Ca' del Console Prosecco Extra Dry, Veneto, Italy

100% Glera

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## Roasted Wolf Fish

Baked Flat Mushrooms, Baby Spinach

Celeriac Purée, Crab Bisque Reduction & Samphire

*Chardonnay, Macon Milly Lamartine, Burgundy, France 2023*

*100% Chardonnay*

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Grilled Red Mullet & Cuttlefish Tempura

Caponata, Pinenuts, Pistachios & Salsa Verde

Viognier, Les Vignes d'a Cote, Yves Cuilleron, Rhone, France 2025

100% Viognier

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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.