Michael Nadra

BRASSERIE

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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Miso Black Cod

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.
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