Michael Nadra

BRASSERIE

FISH HOOK FRIDAY

4 Course Fish Tasting Menu

6th November 2026

Tuna Sashimi & Red Mullet Tempura

Edamame, Spring Onion, Pickled Ginger
Soy, Yuzu & Shiso

Riesling, Empire Estate, Finger Lakes, USA 2019
100% Riesling

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Chilli & Garlic Sautéed Cuttlefish

Campanelle Pasta, Red Pepper, Cherry Tomato & Basil
Crab Bisque Sauce

Viognier, Les Vignes d'a Cote, Yves Cuilleron, Rhone, France 2025
100% Viognier

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Steamed Skate Wing

Fondant Potatoes, Truffled Leeks, Parsnip Purée
Vermouth, Caper, Herbs & Butter Sauce

Chardonnay, Macon Milly Lamartine, Burgundy, France 2023
100% Chardonnay

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Crème Brûlée & Apple Crumble

Muscat De Beaumes De Venise, Berardins, Rhone, France 2023
100% Muscat

4 Course Tasting £65 & Wine Tasting £35

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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