

FRIDAY 20TH MAY 2022

COCKTAILS

CORNERSTONE SPRITZ	11
CORNERSTONE G&T	10.5
WHISKY ICE TEA	12
NEGRONI	12
SEAWEED OLD FASHIONED	12
BLOODY MARY	11
TOMAS' MARGARITA	12

BEER & CIDER

CAMDER HELL LAGER	6
POMME POMME CIDER	6
LUCKY SAINT 0.5% ABV	5

LOW ALCOHOL

OOLONG KOMBUCHA	7
SENCHA KOMBUCHA	7
PASSING CLOUDS MURI	9
AMA BREWERY LEMONGRASS	9

SOFTS

S. PELLEGRINO & AQUA PANNA	4
TONIC WATER & SODA	4
GINGER BEER & GINGER ALE	4
REGULAR & DIET COKE	4
LEMONADE	5
PICKLED VIRGIN MARY	6
YUZU ICE TEA	7
BOTANIC SODA	7

SHERRY

FINO INOCENTE, VALDESPINO, ANDALUCIA, SPAIN	100ML	8
MANZANILLA, LA GITANA, ANDALUCIA, SPAIN		7

SPARKLING

PROSECCO LE PIANURE, EXTRA DRY, FRIULI, ITALY	125ML	8
CHARLES HEIDSIECK, BRUT NV RESERVE, CHAMPAGNE, FRANCE		15
RARE CHAMPAGNE MILLÉSIME 2008, CHAMPAGNE, FRANCE		32

WHITES

VINHO VERDE RESERVA, QUINTA DE AZEVEDO 2019, AZEVEDO, PORTUGAL	125ML	375ML	8	21
GAVI DI GAVI, ROVERELE, ERNESTO PICCOLO 2019, PIEMONTE, ITALY			9.5	27
KAMPTAL GRÜNER VELTLINER 2020, LOIMER, AUSTRIA			11	29
CHABLIS, LER CRU VAU DE VEY, FRANÇOIS DE NICOLAY 2017, BURGUNDY, FRANCE			16	46

ROSÉ

CHATEAU LA VERRERIE, LUBERON ROSÉ 2020, RHÔNE, FRANCE			11	29
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SKIN CONTACT

FLÂNEUR, BARONI DI PIANO GRILLO 2020, SICILIA, ITALY			10	28
SKERK, GRADE 2019, VENEZIA GIULIA, ITALY			16	46

REDS

CABERNET FRANC, LE PIANURE: 2020, FRIULI, ITALY			7	18
RIFLESSI ROSI ROSATO, EUGENIO ROSI 2018, TRENTO, ITALY			11	29
PINOT NOIR, FRANÇOIS DE NICOLAY, BOURGOGNE ROUGE 2018, BURGUNDY, FRANCE			13	37
TCHIN, VIN NO, GAMAY 2019, BURGUNDY, FRANCE			14	40

DESSERTS

CHATEAU DELMOND, SAUTERNES 2016, BORDEAUX, FRANCE (750ML)	GLASS	375ML	12	x
MOSCATO DI PANTELLERIA, KABIR, DONNAFUGATA 2019, SICILY, ITALY (750ML)			13	x
YUZU SAKE, KEIGETSU KOCHI PREFECTURE, JAPAN (50ML CUP)			13	x
RHEINHESSEN RIESLING AUSLESE 2015, DREISSIGACKER, GERMANY (375ML)			19	88

*CHALK STREAM TROUT PASTRAMI	8.5
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RAW OYSTER, GREEN TOMATO HOT SAUCE	
*PICKLED OYSTER, CUCUMBER, HORSERADISH, DILL	5
	5

RAW SCALLOPS, ALMOND, WHITE GAZPACHO, GRAPE, CELERY	
*WILD BLACK BREAM TARTARE, EGG YOLK, SOY	
CURED GUARD, AUBERGINE, GREEN OLIVE, CAPONATA DRESSING	19
*MACKEREL PATE, CIDER, TREADE BREAD	18
	18

*CRAB CRUMPET, RAREBIT, PICKLED WALNUT, ARTICHOKE	
*HAKE KIEV, MUSSEL BUTTER, COCKLES, PARSLEY EMULSION	21
POLLOCK, SMOKED EEL, CAULIFLOWER, RIESLING BUTTER SAUCE	25
	26

*RHUBARB & CUSTARD ICE CREAM SANDWICH, ALMOND (ONLY AVAILABLE WITH CHEF'S SELECTION)	7
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MILLE-FEUILLE OF PERL LAS, FIG, PORT & THYME	16
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GUANAJA CHOCOLATE TART, MILK ICE CREAM, HIMALAYAN SALT	15
*STICKY QUINCE PUDDING, STEM GINGER CRÈME FRAICHE ICE CREAM	16

OUR AMUSE BOUCHE, BREAD & HOUSE BUTTER ARE SERVED AS ENTRÉE
THE CHEF SELECTION IS PRICED £65 PER PERSON
WINE PAIRING AVAILABLE TO COMPLEMENT THE CHEF SELECTION AT £65 PER PERSON
*PREMIUM WINE PAIRING AVAILABLE AT £130 PER PERSON

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE
INFORM YOUR WAITER ON PLACING YOUR ORDER.
ALL ARTWORKS ARE AVAILABLE FOR SALE.
A DISCRETIONARY SERVICE CHARGE OF 15% AND EL TO SUPPORT STREETSMART
CHARITY WILL BE ADDED TO YOUR FINAL BILL.



SPARKLING

Table with 2 columns: wine name and price. Includes Prosecco Le Pianure, Franciacorta Brut NV, Ca' Del Bosco, Charles Heidsieck, Charles Heidsieck, Jacquesson Cuvée 738 D.T., Charles Heidsieck, Rare Champagne Millésime 2008, Rare Champagne Millésime 2002, Piper Heidsieck.

WHITES

Table with 2 columns: wine name and price. Includes Kamptal Grüner Veltliner 2020, Domaine Rolly Gassmann, Bianco, Albariño Rias Baixas, Gavi, Cullen, Pessac-Léognan, Bianca, Chablis, Winkel Riesling, Maso Furlì, Picpoul De Pinet, Vinho Verde Reserva, Rioja Blanco, Etna Bianco, 'Loiserberg', Verdicchio Classico, FX. Pichler, Chardonnay, Coudoulet De Beaucastel, Chardonnay Irrewarra, Chassagne-Montrachet, Meursault, Gaia & Rey, Puligny-Montrachet, Bâtard-Montrachet.

ROSE

Table with 2 columns: wine name and price. Includes Chateau La Verrerie, Luberon Rosé 2020.

SKIN CONTACT

Table with 2 columns: wine name and price. Includes Flâneur, Baroni Di Piano Grillo 2020, Skerk, grade 2019.

REDS

Table with 2 columns: wine name and price. Includes Cabernet Franc, Riflessi Rosi Rosato, Velluto Valpolicella Classico, Pinot Noir, Morgon 'Côte Du Py', Thin, Pinot Noir, Ata Rangì.

PLANT BASED MENU

Table with 2 columns: dish name and price. Includes Fondant Potato, Peanut, Lime, Chilli (14.00), Cured Kohlrabi, Aubergine, Green Olive Oil, Caponata Dressing (12.00), Cauliflower 'Thermidor' Crumpet, Crispy Kale (16.00), Purple Sprouting, Bulgur Wheat, Date Butter Sauce (16.00), Dark Chocolate Delice, Caramel and Banana Ice Cream (15.00), Sticky Quince Pudding, Vanilla Ice Cream (16.00).

Wine pairing available to complement the Chef Selection at £ 65 per person
Non Alcoholic Pairing available at £35 per person

If you have a food allergy or intolerance, please inform your waiter on placing your order.
All artworks are available for sale.
Discretionary service charge of 12.5% and £1 to support The Wickers
Charity will be added to your final bill.