



## Saturday 3<sup>rd</sup> September 2022

Mackerel “Boquerones”	9.50
*Chalk Stream Trout Pastrami	9.50
Raw Oyster, Green Tomato & Seaweed Hot Sauce	5.50
*Pickled Oyster, Cucumber, Horseradish, Dill	5.50
*Sea Bream Tartare, Egg Yolk, Soy	18.50
*Cured Gurnard, Ajo Blanco, Smoked Almond, Green Apple, Grapes	18.50
Mussel Pate, Devilled Butter, Brown Shrimps, Cockles, Soda Bread	20.00
Cuttlefish “Cacio e Pepe”, 36 Months Aged Parmesan	22.00
*Crab Bun, Fennel Kimchi, Gooseberry Hoisin	24.00
*Hake Kyiv, Pesto Butter, Basil Emulsion	25.00
Ray Wing, Peppercorn Sauce, Onion Ring	30.00
*Tunworth, Greengage Bakewell Tart, Lemon Thyme	17.00
Dark Chocolate Torte, Aero, Mint Ice Cream	16.00
*Baked Cheesecake, Peach, Raspberries, Vanilla	16.00

*\*The Chef's Selection is priced £70 per person\**

*\*Wine pairing available to complement the Chef's Selection at £70 per person\**

*\*Premium Wine Pairing at 140£ per person\**

*If you have any allergies or dietary requirements please let us know before ordering.  
Whilst we take every care with allergens we cannot guarantee our food & drinks to be  
100% allergen free due to the environment in which they are prepared.*

*All artworks are available for sale.*

*A discretionary service charge of 15% and £1 to support The Wickers  
Hackney Wick Charity will be added to your final bill.*