



## Thursday 24<sup>th</sup> November 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, Roast Onion Dashi, Chilli, Black Olive, Anchovy	18.50
Potted Shrimps, Prawn Pate, Pickles, Crumpet	21.00
Cuttlefish “Cacio e Pepe”, 36 Months Aged Parmesan	22.00
*Crab Bun, Bitter Leaf Kimchi, English Plum Hoisin	24.00
*Hake Kyiv, Chanterelle & Cep Butter, Cauliflower	28.00
Cod Loin, Mussel “Marinière”, Leek, Parsley	32.00
*Kirkham’s Lancashire, Ginger Cake, Pineapple	16.00
Dark Chocolate Moelleux, Caramel Pear, Vanilla Ice Cream	17.00
*Poached Quince, Winter Citrus Sponge, Baked Cream	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.*