

C O R N E R S T O N E

E S T H A C K N E Y 2 0 1 8

**Friday 2<sup>nd</sup> February 2024**

* Chalk Stream Trout Pastrami	10.00
Red Mullet Crudo ~ Blood Orange ~ Rapeseed Oil	13.50
Raw Oyster ~ Chipotle Trout XO ~ Lime	6.50
* Pickled Oyster ~ Cucumber ~ Horseradish ~ Dill	6.50
* Bream Tartare ~ Egg Yolk ~ Soy ~ Seaweed	21.50
* Cured Gurnard ~ Watercress ~ Anchovy ~ Fennel	21.50
Smoked Haddock Pâté ~ Walnut ~ Leek ~ Sourdough Cracker	22.50
Cuttlefish ~ Butternut Squash ~ Chestnut ~ Ricotta ~ Sage	27.00
* Curried Crab Bun ~ Kohlrabi Pickle ~ Pear Hoisin	27.00
* Hake Kyiv ~ Wild Mushroom Butter ~ Tarragon Emulsion	32.00
Stuffed Ray Wing ~ Oyster ~ Salsify ~ Langoustine Sauce	38.00
Ragstone ~ Roscoff Onion Tart ~ Thyme	18.00
* Chocolate Delice ~ Winter Citrus ~ Malt Ice Cream	17.50
Brown Sugar Pavlova ~ Green Apple ~ Chestnut	17.50



**\*Tasting menu is priced at £80 per person and includes snack, bread and pre dessert\***

*\*Wine pairing is available to complement the Chef 's Selection at £75 per person\**

*\*Premium Wine Pairing at £150 per person\**

*\*Cocktail Pairing at £55 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.*