

Thursday 2nd May 2024

* Chalk Stream Trout Pastrami	10.00
Red Mullet Crudo ~ Blood Orange ~ Rapeseed Oil	14.00
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 ~ Tomato ~ Black Olive ~ Anchovy	21.50
Prawn Pâté ~ Sesame ~ Ginger ~ Cucumber	22.50
Cuttlefish "Cacio e Pepe" ~ 36 month aged Parmesan	28.00
* Curried Crab Bun ~ Kohlrabi Pickle ~ Pear Hoisin	27.00
* Hake Kyiv ~ Smoked Butter ~ Octopus ~ Potato Emulsion	34.00
Turbot ~ Stuffed Morels ~ Roast Chicken Sauce ~ Tarragon	50.00
Ragstone ~ Roscoff Onion Tart ~ Thyme	18.00
* Chocolate Tart ~ Brown Butter Caramel ~ Peanut	17.50
Amalfi Lemon Éclair ~ Meringue ~ Lemon Verbena	17.50



Tasting menu is priced at £85 per person and includes snack, bread and pre dessert

Wine pairing is available to complement the Chef 's Selection at £80 per person

Premium Wine Pairing at £160 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.