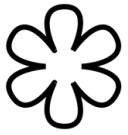




Thursday 2nd May 2024

Table with 2 columns: Dish Name and Price. Items include Chalk Stream Trout Pastrami (10.00), Red Mullet Crudo (14.00), Raw Oyster (6.50), Pickled Oyster (6.50), Bream Tartare (21.50), Cured Gurnard (21.50), Prawn Pâté (22.50), Cuttlefish (28.00), Curried Crab Bun (27.00), Hake Kyiv (34.00), Turbot (50.00), Ragstone (18.00), Chocolate Tart (17.50), and Amalfi Lemon Éclair (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.