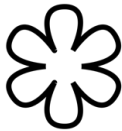




Wednesday 5<sup>th</sup> June 2024

* Chalk Stream Trout Pastrami	10.00
Cornish Mackerel ~ White Peach ~ Elderflower	12.00
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
* Crab Bun ~ Green Curry ~ Lime Leaf ~ Mint	27.00
* Hake Kyiv ~ Smoked Butter ~ Octopus ~ Cauliflower Purée	34.00
Bass ~ Potato ~ Onion ~ Wild Garlic ~ Chicken Jus	40.00
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.