



Saturday 18th May 2024

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| * Chalk Stream Trout Pastrami | 10.00 |
| 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.