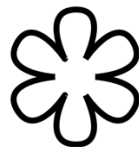


C O R N E R S T O N E

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

Friday 29th September 2023

* Chalk Stream Trout Pastrami	10.00
Raw Oyster ~ Seaweed Hot Sauce	6.50
* Pickled Oyster ~ Cucumber ~ Horseradish ~ Dill	6.50
* Bream Tartare ~ Egg Yolk ~ Soy ~ Seaweed	21.50
* Cured Gurnard ~ Beetroot ~ Wasabi ~ Borscht Dressing	21.50
Mackerel Pâté ~ Cider Jelly ~ Apple ~ Treacle Soda Bread	22.50
Cuttlefish ~ Chestnut Mushroom ~ Ricotta ~ Black Truffle	29.50
* Crab XO Bun ~ Kohlrabi Kimchi ~ Raspberry Hoisin	27.00
* Hake Kyiv ~ Lobster Butter ~ Celeriac Purée	32.00
Plaice ~ Café De Paris ~ Brown Shrimps ~ Savoy Cabbage	32.00
* Cashel Blue ~ Blood Peach ~ Jam ~ Cream ~ Scones	18.00
* “Black Forest” Delice ~Hazelnut ~ Cherry Ripple Ice Cream	17.50
Custard Tart ~ Fig ~ Honey ~ Yoghurt	17.50



The Chef's Selection is priced at £80 per person

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.