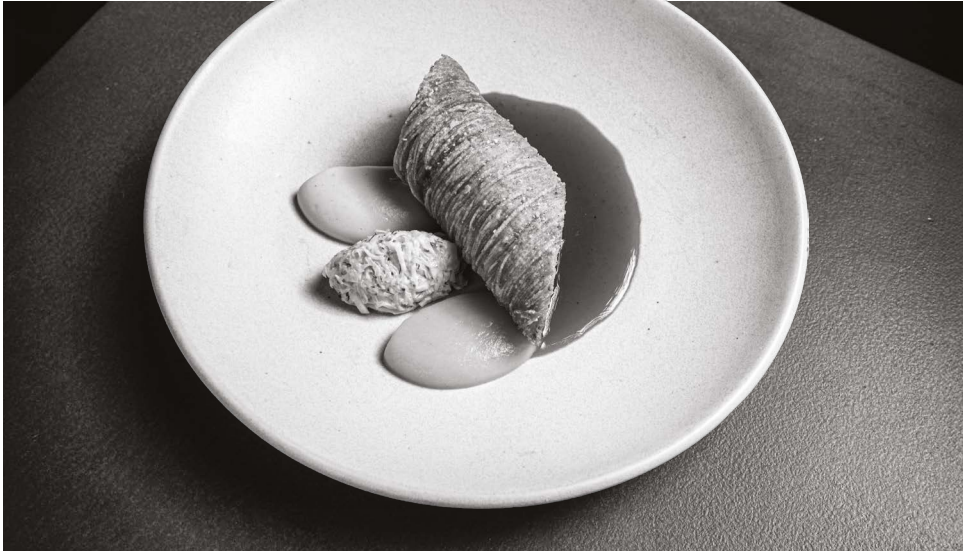


The Club News



THE CHIPPIE CLUB: A LEGACY REINVENTED

Welcome to The Chippie Club experience. A six-course tasting menu that aims to add equal parts fun and flavour into a reinvented Chippie menu, inspired by the origins of Six by Nico. Inspired by his family's chip shop, which spanned generations, Nico has infused his creative flair into these traditional dishes. This menu is a celebration of timeless chippie staples, enhanced

with his distinctive chef-driven twists. Taking iconic flavours and reinventing them, we bring you the indulgence of chip shop classics; chips and cheese, smoked sausage and a fish finger sando, each dish offering a modern twist on flavours and textures that shaped Nico's culinary journey. The result is a tasting journey packed with flavour.

COURSE 3:

ULTIMATE CHIPS & CHEESE A GLORIOUS TWIST

What could be more iconic than chips and cheese? Course 3 takes this beloved chip shop classic to extraordinary new heights. The Ultimate Chips & Cheese showcases confit potato, slow-cooked to perfection for a buttery, melt-in-your-mouth experience. Paired with rich, smoked cheddar that brings depth and a touch of indulgence, this dish transforms a familiar favourite into a gourmet delight. It's comfort food reimagined, with every bite offering a blend of nostalgia and refined flavour.



COURSE 5:

SMOKED SAUSAGE SUPPER A FAN FAVORITE REIMAGINED

Our personal favourite dish from the chippie, the Smoked Sausage Supper, returns with a mouthwatering twist. Beloved by guests across the UK, this course takes the humble smoked sausage and elevates it to new

heights. Featuring succulent sausage paired with the earthy richness of celeriac and a smoky burst of apple, it's a bold reinvention of a classic. Each bite delivers a perfect balance of flavours – hearty, comforting, and undeniably satisfying. As one of the most popular dishes at Six by Nico, it's no wonder this supper has captured the hearts of diners far and wide and here at Sole Club we have created this dish with a new twist.

CHIPPIE CLUB TASTING MENU

6 COURSES – £35

DRINKS PAIRING – £25

COURSE 1

SCAMPI

Brandade Croquette, Taramasalata, Tartare Beurre Blanc

COURSE 2

FISH FINGER 'SANDO'

Gribiche, Pea Pesto, Preserved Lemon Emulsion

THE EARL GREY

Gin, Lemon, Ginger, Earl Grey

COURSE 3

ULTIMATE CHIPS & CHEESE

Confit Potato, Smoked Cheddar Veloute, Beer Pickled Onion

CHEEKY VIMTO

Buckfast, Blue WKD, Cherry

COURSE 4

FISH SUPPER

Black Pollock, Pickled Fennel, Curry Espuma, Beer Scraps, 'Salt & Vinegar'

PICPOUL DE PINET AOC PERDU

(Languedoc, France)

COURSE 5

SMOKED SAUSAGE SUPPER

Salt Baked Celeriac, Smoked Apple, Cider Jus

ASPALL SUFFOLK DRAUGHT CYDER

COURSE 6

DAILY ICE CREAM SUNDAE

Deep Fried Cherry Pie

LATE HARVEST VIOGNIER-SAUVIGNON BLANC DO

(Valle de Colchagua, Chile)