

# HIDE ABOVE

## TASTING MENU

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Vegetables  
Flesh & bone  
Bread & broth

Ripe tomato & bread

Cured wild salmon, crème cru & Royal Baerii caviar

Nest egg

Pearl barley, summer vegetables & aged parmesan

*(Optional extra course £18 supplement)*

Gently cooked red mullet; baked bread & smoked saffron sauce

or

Cornish lobster barbecued in the shell; sage honey & lemon

Barbecued Suffolk lamb, violet mustard & spiny artichoke

or

Roast dry-aged Goosnargh duck; confit tamarillo

Selection of cheeses, homemade crackers, seasonal chutney made tableside

*(Optional extra course £12 supplement)*

Peach & marigold sherbet

Hide jasmine & wild peaflower Religieuse; cold-brew jasmine tea

or

Fig leaf

Hand painted Oolong macaroon

Late summer shortbread

*Wine pairing; Classic 65, Discovery 115 & Hedonistic 295*

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Not all ingredients are listed in the menu descriptions so please do inform us of any dietary requirements.  
Some foods may be served raw or unpasteurised.