

# HIDE ABOVE

## TASTING MENU

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Vegetables  
Flesh & bone  
Bread & broth

Dressed leeks with hazelnut & black truffle

Tartare of bluefin tuna otoro, pickled mushroom shavings & nasturtium

Nest egg

Gently cooked foie gras & steamed spinach in a toasted rice broth

*(Optional extra course £24 supplement)*

Confit red mullet; baked bread & smoked saffron sauce

or

Roast Cornish monkfish, buttered parsley root, buckwheat & horseradish

Barbecued Suffolk lamb, violet mustard & spiny artichoke

or

Squab pigeon cooked over charcoal, tarte fine of its liver parfait & pickled quince;  
tobacco & red wine jus

Selection of cheeses, homemade crackers, seasonal chutney made tableside

*(Optional extra course £14 supplement)*

Pear & walnut ripple ice cream

Hide Baked Alaska

or

Celeriac with pine & cobnuts

Hand painted Oolong macaroon

Autumn shortbread

*Wine pairing; Classic 70, Discovery 115 & Hedonistic 295*