

HIDE ABOVE

TASTING MENU

Vegetables

Flesh & bone

Bread & broth

Mixed alliums in a chilled pine infusion

Pertuis asparagus grilled over charcoal, this morning's ricotta & basil pesto

Nest egg

Gently cooked foie gras, Moscatel broth, fresh peas & sweet cicely

(Optional extra course £26 supplement)

Roast scallops, crushed swede with wood sage honey & spiced saffron buttermilk

or

Tempura gilthead bream with celery & oyster

Roast Herdwick lamb, smoked cockles, baked turnip & nasturtium dressing

or

Glazed veal sweetbread, black radish, warm broth of fennel & coffee beans

Selection of cheeses from the trolley, prune & walnut loaf & seasonal chutney

(Optional extra course £14 supplement)

Green olive oil ice cream

Pistachio, avocado & sorrel

or

Amazake mochi; plum & rosewater syrup

Acorn

Chocolate & burnt cypress bark

Wine pairing: Classic 95, Iconic 250 & Hedonistic 495