

HIDE ABOVE

STARTERS

Tender cuttlefish, pandan leaf & fresh almonds	26
Nest egg	12
Gently cooked foie gras in a Moscatel broth, late summer vegetables & meadowsweet	34

CAVIAR

Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraîche, chives, pickled shallot & crystal bread</i>	

MAINS

Steamed day-boat turbot; crushed nasturtium broth	42
Jumbo langoustine, seaweed salad, custard of the shell	42
Slivers of Limousin veal fillet & courgette, black truffle & creamy lardo dressing	52
Glazed Pyrenean lamb ribs, globe artichoke & violet mustard	38

DESSERTS

Beeswax ice-cream; Maraschino syrup	14
Fig leaf milk veil	18
Blackberries & toasted corn	18
Selection of cheeses from the trolley, seasonal rye loaf & chutney	18