

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

Warm oat milk tofu with morels & white asparagus

(Optional extra course £18 supplement)

Roast Orkney scallop, crushed pulses with fig leaf oil & curry leaves

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 & olive oil ice cream

Strawberry & beech leaf salad; clotted cream

or

Amazake mochi; plum & rosewater syrup

Camomile & Jasmine

Wine pairing: Classic 95, Iconic 250 & Hedonistic 495