

# HIDE ABOVE

## 8 COURSE MENU

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Gem

Flesh & bone

Bread & broth

Hand-picked Cornish crab; chilled broth made from the shell & lime leaves

Avocado with white miso, pressed herbs & flowers

Nest egg

White beetroot with caviar, horseradish & lovage

Cornish mussels with saffron & orzo

or

Roast scallop with buckwheat dashi, golden turnip, pear & pine

Glazed barbecued Wagyu short rib, charred spring onion, mustard & molasses

or

Roast suckling pig in two servings

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

*(Optional extra course £16 supplement)*

Iced crème cru, birch sap & tarragon

Dark chocolate & burdock root

or

Citrus fruits, black sugar & prickly ash

Fallen fruit

White miso fudge

*Wine pairing: Classic 105, Iconic 280 & Hedonistic 545*