

# HIDE ABOVE

## TASTING MENU

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Vegetables  
Flesh & bone  
Bread & broth

Avocado, gooseberries & basil in a chilled osmanthus infusion

Cured wild salmon, crème cru & Exmoor caviar

Nest egg

Cornish fish in two services  
*(Optional extra course £16 supplement)*

Gently cooked bream; baked bread & smoked saffron sauce  
or  
Steamed day-boat turbot; crushed nasturtium broth

Barbecued organic Herdwick lamb, charred runner beans, savoury pine nut praline  
or  
Roast dry-aged Goosnargh duck

Selection of cheeses, homemade crackers, seasonal chutney made tableside  
*(Optional extra course £12 supplement)*

Cherry ripple ice cream

Hide jasmine & wild peaflower Religieuse; cold-brew jasmine tea  
or  
Coconut

Burnt Liquorice root  
Gold leaf

*Wine pairing; Classic 65, Discovery 115 & Hedonistic 295*

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Please inform us of any allergies or dietary requirements.  
Some foods served may be raw or unpasteurised.

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