HIDE
HIDE PRIVATE DINING

At Hide we have a variety of unique spaces to suit parties and events of all sizes. Our events team can tailor the experience to suit your every requirement, every event is bespoke.

From intimate private dinners for two, to corporate lunches for 20, we have something to suit all occasions. Our event spaces are truly like no other and worthy of any celebration.

0203 146 8666
reservations@hide.co.uk
www.hide.co.uk
HIDE & SEEK ROOM

The Hide & Seek rooms are located in Hide Above. As versatile as they are luxurious, the space is available either as two separate rooms with a maximum capacity of ten, or alternatively as one larger space accommodating twenty guests seated. Featuring botanical wall casts commissioned especially for Hide, and an abundance of natural light, the space is a beautiful setting for any occasion.

Private washroom facilities remove the need for entering the main restaurant at all, perfect for when discretion is of utmost importance.
TASTING MENU

Vegetables
Flesh & bone
Bread & broth

Dressed leeks with hazelnut & black truffle

Cured wild salmon, crème cru & Exmoor caviar

Nest egg

Gently cooked red mullet; baked bread & smoked saffron sauce

Barbecued Suffolk lamb, violet mustard & spiny artichoke

Selection of cheeses, homemade crackers, seasonal chutney

(Extra course £12 supplement)

Pear & walnut ripple ice cream

Hide jasmine & pealawer Religieuse; sparkling cold-brew jasmine tea

Hand painted Oolong macaroon

Late summer shortbread

£115 per person

3 COURSE MENU

Vegetables
Flesh & bone
Bread & broth

Dressed leeks with hazelnut & black truffle

Cured wild salmon, crème cru & Exmoor caviar

Gently cooked red mullet; baked bread & smoked saffron sauce

Barbecued Suffolk lamb, violet mustard & spiny artichoke

Selection of cheeses, homemade crackers, seasonal chutney

(Extra course £12 supplement)

Hide jasmine & pealawer Religieuse; sparkling cold-brew jasmine tea

Hand painted Oolong macaroon

Late summer shortbread

£90 per person

5 COURSE MENU

Vegetables
Flesh & bone
Bread & broth

Dressed leeks with hazelnut & black truffle

or

Cured wild salmon, crème cru & Exmoor caviar

Nest egg

Gently cooked red mullet; baked bread & smoked saffron sauce

or

Barbecued Suffolk lamb, violet mustard & spiny artichoke

Selection of cheeses, homemade crackers, seasonal chutney

(Extra course £12 supplement)

Pear & walnut ripple ice cream

Hide jasmine & pealawer Religieuse; sparkling cold-brew jasmine tea

Hand painted Oolong macaroon

Late summer shortbread

£105 per person
HIDE & SEEK ROOM

Wine Pairings

Hide’s Director of Wine, Piotr Pietras MS, has devised an extensive and exciting wine program. Our dedicated sommelier team are on hand to provide assistance and recommendations to suit all budgets and preferences. Besides our three wine pairings, personalised wine matches can be created for all private dining events. Hide’s collaboration with Hedonism Wines enables you access not only to our own extensive in house cellar, but also to Hedonism’s full list. Guests are also welcome to use dining at Hide as an opportunity to enjoy wines from their own personal cellars, a small corkage charge applies.

Wine Flights

**Classic £70.00**
Traditional wines that represent their respective regions well and compliments the food. Wines that are familiar and a joy to drink.

**Discovery £115.00**
This pairing creates the opportunity to try wines that are less commercially available, wines from countries or styles that are not widely represented. This pairing may also feature other beverages such as sake or cider.

**Hedonistic £295.00**
A premium pairing based on iconic wines from highly regarded estates. This pairing features highly rated vintages and rare wines – a truly Hedonistic experience!
# PRICES & MENUS

## Prices

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Minimum spend lunch</th>
<th>Minimum spend dinner</th>
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<tbody>
<tr>
<td>Hide</td>
<td>10</td>
<td>£1,500.00</td>
<td>£2,000.00</td>
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<tr>
<td>Seek</td>
<td>10</td>
<td>£1,500.00</td>
<td>£2,000.00</td>
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<tr>
<td>Hide &amp; Seek</td>
<td>20</td>
<td>£2,500.00</td>
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Due to the exclusive nature of your event, all prices are subject to a service charge of 15%.

## Menus

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
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<tbody>
<tr>
<td>Breakfast set menu</td>
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<tr>
<td>Set lunch menu</td>
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<td>Three course set menu</td>
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<td>Five course set menu</td>
<td>£105.00</td>
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<tr>
<td>Tasting menu</td>
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BELLOW PRIVATE DINING ROOMS

Three intimate private dining spaces are located alongside the cocktail bar in Hide Below. The Broken Room, The Reading Room and The Shadow Room are both unique from one another as well as from any other private dining spaces in London.

The full a la carte menu from Hide Ground is available in all three of the below private dining rooms. The kitchen can also devise a tasting menu based around the menu from Hide Ground should you wish.

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Minimum Spend</th>
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<tr>
<td>Broken Room</td>
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<tr>
<td>Shadow Room</td>
<td>6-8</td>
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<tr>
<td>Reading Room</td>
<td>6-8</td>
<td>£900.00</td>
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**Menu Options**

<table>
<thead>
<tr>
<th>Menu Options</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td>Hide Ground a la carte</td>
<td>See Hide Ground menu for current a la carte prices</td>
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<tr>
<td>Hide Ground tasting menu</td>
<td>£95.00 per person</td>
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<tr>
<td>Service charge</td>
<td>15%</td>
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BROKEN ROOM

The theme for The Broken Room is based around the ancient Japanese art of Kintsugi. This practice involves repairing broken ceramics by bonding breaks with a golden glue, enabling a further celebration of their extant beauty.

Guests dine within walls lined with cracked gesso, fractured pendants hang overhead and a bespoke table made of a polished chestnut burr forms the centrepiece, its veins and wells now filled with golden resin.

Hide’s designers visited the ceramicists who supplied the crockery to the restaurant, and sought out the forgotten items from their yields – the warped, flawed and misshapen pieces that would otherwise not see the light of day.

Lovingly repaired and gilded into glory, these now form the room’s own private collection, placed on show for you and your guests to enjoy.
READING ROOM

The Reading Room’s collection of culinary themed books – Michelin guides, vintage cookbooks, winetasting guides and foraging manuals – together represents a wealth of knowledge and experience writ large, and yet somehow not savoured. The theme of hidden stories within closed covers being set free is explored in a commission by British artist, Su Blackwell. Famed for her fairytale-focused paper sculptures, Blackwell has built an arch of escaping stories, flying from the bookshelf and into the Above. A large antique mirror is set into the rear of the room, placing you and your guests at the very centre. The room reveals the hidden potential of a well-loved library, and celebrates what good books can truly bring to the table.
SHADOW ROOM

Inspired by shadows hiding in the vaulted recesses of the basement, and the hidden histories uncovered when refurbishing old buildings, the furnishings for this room celebrate an imagined history.
To make an enquiry, or for more information, please, contact our reservation team

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