



HIDE

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread: <i>Artichoke & new potato focaccia; Khorasan pitta with feta & olives; WildFarmed baguette; Roast aubergine, miso & rye sourdough; Black garlic & nettle twist, served with whipped salted butter</i>	11
Home-cured charcuterie: <i>Goose with sage & fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed & black pepper</i>	11
<i>A selection of all three</i>	16
Chicken liver parfait, fig & hibiscus chutney, toasted brioche	12
Soft-shell crab tempura with Thai basil & green peppercorns	15
Charcoal baked flatbread topped with ripe tomato, tarama, basil & black olive	18
Nest egg	12

CAVIAR & OYSTERS

Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g / 125g	69 / 115 / 250
N25 Kaluga reserve caviar 30g / 50g / 125g	190 / 295 / 495
<i>Caviar is served with crème fraiche, chives, pickled shallot & toasted crystal bread</i>	

STARTERS

Ripe melon with marigold & Graceburn	24
Crab tartlet with avocado & elderflower	28
Otoro tuna tartare with gooseberry, pine & white radish	38
Roast Orkney scallop, crushed peas & marigold	32
Sweetcorn agnolotti, barbecued cordyceps & warm chicken broth	28

“Essential” cookbook, signed by Ollie Dabbous 30

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
A discretionary service charge of 15% will be added to your final bill.



HIDE

MAINS

Chalkstream trout grilled over cedar wood; celery & pickled rose petal salad; baked satsumaimo; cucumber & horseradish butter sauce <i>For 2 people to share</i>	54 / pp
Cornish lobster baked in fig leaves over charcoal; minestrone of the claw	68
Barbecued octopus with quinoa, pistachio & pomegranate; basil dressing	44
Herdwick lamb roast on the bone over charcoal; summer vegetables	58
Roast glazed dry-aged duck; dumpling of the leg, confit plum & cardamon jus	62
White beans, courgettes, tomato & basil; baked bread & smoked saffron sauce; aged pecorino shavings	38
Cooked over charcoal to share: 50 day-aged Lake district short-horn ribeye 600g	68 / pp
Kagoshima wagyu A4 striploin 400g	120 / pp
<i>Steaks are served with: grilled Tropea onions, romesco sauce, crushed green herbs, smoked Jerseys & a fennel, rocket & artichoke salad</i>	

SIDES

London lettuce, crème fraiche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	9
Buttered Jersey Royals	9

DESSERT

Jasmine parfait, grapefruit & olive oil	16
Summer peach tartlet with lavender; chilled punch	16
Cherry, mahleb & cocoa nib ice cream sundae	16
Baked milk, milk ice cream, red berries & sponge cake <i>For 2 people to share</i>	16 / pp
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf	18
Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24
Home-made crumpets with black truffle, honey & Brillat-Savarin	28

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