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## TASTING MENU

Gem  
Bread & broth  
Flesh & bone

Tartare of candy-stripe beetroot, moscatel grapes & fig leaf granita

Truffle tart

Barbecued monkfish with glazed pumpkin & smoked peanut praline;  
pandan leaf broth

Aynhoe Park venison with celeriac, pickled walnut, blackberries  
& red wine jus

Selection of cheeses, seasonal fruit loaf & chutney  
*(Optional extra course 24 supplement)*

Coconut

Canelé cooked in beeswax  
Pebble

145