



HIDE

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread: <i>Spelt, red wine & fig loaf; Bacon, apple & cranberry roll; Wild farmed multigrain Epi baguette; Potato & onion countryside sourdough; Carrot & teff cracker served with whipped salted butter</i>	12
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 lardo di Colonnata & black truffle	24

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

Red Mullet crudo, blood orange, wasabi yoghurt & kombu	28
Tartlet of this morning's ricotta, dressed wild mushrooms & nasturtium	26
Delica pumpkin soup with Cornish Gouda agnolotti & sage butter	28
Barbecued Orkney scallop, Yorkshire rhubarb, marigold & Jerusalem artichoke savoury granola	36
Tartare of candy-stripe beetroot, Moscatel grapes & fig leaf granita	24

Fresh black truffle shavings available to add: 12 per gram



HIDE

MAINS

Barbecued monkfish with glazed pumpkin & smoked peanut praline; pandan leaf broth with Brixham crab meat <i>For 2 people to share</i>	58 / pp
Chalk stream trout cooked over charcoal with satsumaimo, bonito butter & kaffir lime	52
Steamed Cornish turbot, celtuce, mussels, vermouth sauce & bacon crumb	56
Aynhoe Park venison with celeriac, pickled walnut, blackberries & red wine jus	58
Barbecued squab pigeon glazed with London honey & crushed spices; smoked walnut praline & quince miso	64
White beans, hispi cabbage, pickled girolles & 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 200g / 400g	120 / 240
<i>Steaks are served with virgin rapeseed béarnaise, crispy potato cakes, baked shallots & a salad of watercress, horseradish & pickles</i>	

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Wet polenta & free range egg yolk	16
<i>add black truffle</i>	32

DESSERT

Yorkshire rhubarb & custard Mille-feuille	18
Sage crème caramel, juniper & tender pine cones	16
Chocolate pot with cornflake Chantilly, malt caramel & Tahitian vanilla ice cream	16
Coconut	16
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Canelés cooked in beeswax	9

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

Fresh black truffle shavings available to add: 12 per gram

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.