



HIDE

TO GRAZE

Giarrappa green olives with garlic, lemon & rosemary	6
Freshly baked bread: <i>WildFarmed baguette; Cassoulet loaf; Tourte de seigle; Wild mushroom brioche roll; Lentil, cumin & sorrel cracker, served with whipped salted butter</i>	9
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 morels, Lardo di Colonnata & wild garlic	28
Nest egg	12

CAVIAR & OYSTERS

Porthilly oysters (each) / with Exmoor caviar / with Beluga caviar	6 / 11 / 18
Exmoor Cornish salted caviar 30g / 50g / 125g	69 / 115 / 250
Beluga caviar 30g / 50g / 125g	190 / 295 / 495
<i>Caviar is served with crème fraîche, chives, pickled shallot & toasted crystal bread</i>	

STARTERS

Kohlrabi shavings with ripe pear & perilla in a chilled pine broth	24
Beetroot tartlet with morning's ricotta & fragrant herbs	19
Chalkstream trout tartare with warm buckwheat & black treacle waffles, horseradish yoghurt	24
Prawns & razor clams gently cooked in a garlic & calendula butter; white asparagus cooked over charcoal	29
Black pudding agnolotti, pork broth & toasted buckwheat	26

"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

Glazed Chilean seabass with toasted buckwheat, nasturtium & horseradish broth; <i>for 2 people to share</i>	68 / pp
Grilled lobster with black pepper, pickled rose petals & fragrant herbs; caramelise of the claw	68
Barbecued octopus with crispy amaranth & peanut; pear, radish & coriander stem salad	44
Herdwick lamb saddle roast on the bone with wild garlic, crispy potato & teardrop peas	54
Spiced Anjou pigeon, barbecued Pertuis asparagus, figs & morels	54
Homemade spelt & quinoa tempeh with smoked tomato sauce, fig leaf hummus & warm spices	28
Cooked over charcoal to share: 50 day-aged Lake district short-horn ribeye 600g	64 / pp
Kagoshima wagyu A4 striploin 400g	120 / pp
<i>Add black truffle</i>	35 / pp
<i>Steaks are served with: crispy potato cake, green peppercorn sauce, rocket & parmesan salad & pickled red onion</i>	

SIDES

London lettuce, crème fraîche & quince vinegar dressing	12.5
Grilled brassica vinaigrette	9
Wet polenta & free range egg yolk	16
<i>add black truffle</i>	24

DESSERT

Blood orange with frozen yoghurt, pistachio cake & fragrant herbs	16
Sweet potato, banana & custard pie	16
Warm hazelnut cake, avocado leaf butterscotch, blackberry & buttermilk ripple <i>For two to share; pre-order or allow 15 minutes</i>	16 / pp
Gianduja ganache, basil moss & sheep's milk sorbet	18
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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