



HIDE

TASTING MENU

Gem
Bread & broth
Flesh & bone

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

Nest egg

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 from the trolley, seasonal fruit loaf & chutney
(Optional extra course 24 supplement)

Pear sorbet, chervil syrup & toasted angelica seed

Coconut

Canelé cooked in beeswax
Orange Mont Blanc croustade

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295