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TASTING MENU

Gem

Bread & broth

Flesh & bone

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

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)

Coconut

Canelé cooked in beeswax
Orange Mont Blanc croustade

110

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.