



HIDE

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread:	12
<i>Olive & rosemary focaccia; Pepperoni & blue cheese brioche rolls; Wild farmed malted baguette; Black sesame & shitake sourdough; Dukkha & London honey cracker served with whipped salted butter</i>	
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 / white truffle	24 / 46
Nest egg	12

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

Cornish mackerel tartare; iced eucalyptus	26
Tartlet of this morning's ricotta, dressed wild mushrooms & nasturtium	26
Sweetcorn agnolotti, barbecued cordyceps & warm chicken broth	28
Barbecued Orkney scallops with fenugreek butter, sheep milk labne & toasted pistachios	34
Tartare of candy-stripe beetroot, moscatel grapes & fig leaf granita	24

Fresh black or white truffle shavings available to add: 12 per gram / 20 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.



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
Cornish lobster baked in fig leaves over charcoal; minestrone of the claw	68
Grilled octopus with tarama, confit potato & fennel shavings	46
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 fraîche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Wet polenta & free range egg yolk	16
<i>add black truffle / add white truffle</i>	32 / 50

DESSERT

Earl Grey custard; poached quince with honey wine, saffron & cardamom	16
Pear sorbet, chervil syrup & toasted angelica seed	14
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

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