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## TASTING MENU

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Gem  
Bread & broth  
Flesh & bone

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

Truffle tart

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)*

Blood orange, marjoram & Lecciana olive oil

Coconut

Canelé cooked in beeswax  
Pebble

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