



HIDE

SET LUNCH

Charred mackerel & crushed turnip in a light broth

or

Herdwick lamb tartare with sorrel, warm spices & whole wheat

Steamed Cornish cod, tempura oyster, leeks, artichoke & bergamot

or

Glazed roast duck, malt loaf, pickled clementine & buttered carrot
(*Supplement 12*)

or

White beans, hispi cabbage, pickled girolles & basil;
baked bread & smoked saffron sauce; aged pecorino shavings

Sage crème caramel, juniper & tender pine cones

or

Chocolate pot with cornflake Chantilly, malt caramel &
Tahitian vanilla ice cream

or

Selection of cheeses, seasonal fruit loaf & chutney
(*Supplement 15*)

56

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Wet polenta & free range egg yolk	16
<i>add black truffle</i>	32

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.