



HIDE

TASTING MENU

Gem
Bread & broth
Flesh & bone

Ripe melon with marigold & Graceburn

Nest egg

Chalkstream trout grilled over cedar wood; celery & pickled rose petal salad;
baked satsumaimo; cucumber & horseradish butter sauce

Herdwick lamb roast on the bone over charcoal; summer vegetables

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

Fresh burrata ice cream, crystallised cocoa nibs & grape molasses

Summer peach tartlet with lavender; chilled punch

Canelé cooked in beeswax
Orange blossom croustade

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1995