



HIDE

TASTING MENU

Gem
Bread & broth
Flesh & bone

White asparagus, crushed sunflower seed & Moscatel grapes

Nest egg

Steamed Chilean seabass with toasted buckwheat, nasturtium
& horseradish broth

Herdwick lamb saddle roast on the bone with wild garlic, crispy potato
& teardrop peas

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

Blood orange, olive oil & marjoram

HIDE Easter Egg

Canelé cooked in beeswax
Spring macaroon

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