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TASTING MENU

Gem
Bread & broth
Flesh & bone

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

Nest egg

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, seasonal fruit loaf & chutney
(Optional extra course 24 supplement)

Coconut

Canelé cooked in beeswax
Orange Mont Blanc croustade

145