

Above.
at
HIDE
SET LUNCH

Gem
Bread & broth
Flesh & bone

Pea tartlet with fragrant herbs & elderflower vinegar

Roero, Arneis, Giacomo Fenocchio, Piedmont, Italy 2020 £12

or

Chilled white asparagus custard with toasted hazelnuts & aged Parmesan

Orgo, Rkatsiteli, Kakheti, Georgia 2019 £13

Steamed Cornish sole, mussels & whelks with eucalyptus & olive oil

Château d'Aqueria, Tavel, France 2020

or

Huntsham Farm beef ribeye rolled in peppercorns & cooked on the
barbecue, roast onions, bitter leaves & smoked almond praline

Chateau de Chambert, Cahors, France 2016 £14

Pistachio, avocado & sorrel

Nyetimber, Cuvée Chérie, Demi-Sec, West Sussex, England £12

or

Selection of cheeses from the trolley, seasonal rye loaf & chutney
(*Supplement £12 per person*)

Coume del Mas, Galateo, Banyuls, France 2020 £10

Ripe strawberry
Cherry blossom macaroon

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