

HIDE ABOVE

8 COURSE MENU

Vegetables

Flesh & bone

Bread & broth

Ripe tomato & bread

Cured Scottish salmon with barley & seaweed

Nest egg

Globe artichoke with pine nuts, green olive & zahter

Cornish lobster baked in fig leaves over charcoal; minestrone of the claw

(For two to share, supplement £12 per person)

or

Tempura gilthead bream with celery & oyster

Iberico pork cooked over charcoal; toasted corn dressing, tamales & meadowsweet butter

or

Glazed veal sweetbread, summer vegetables & lemon thyme

Selection of cheeses from the trolley, apricot & hazelnut loaf & seasonal chutney

(Optional extra course £15 supplement)

Blackberry & beech leaf ripple

Ripe peach, pineapple sage, almond & soy milk ice cream

or

Jasmine

Camomile & Osmanthus

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 12.5% will be added to your final bill.