

HIDE GROUND

WINTER SET DINNER

Giaraffa green olives with rosemary & garlic

HIDE bread basket & freshly whipped butter

STARTERS

This morning's burrata, pistou of beetroot, blackberries, tarragon & hazelnuts

or

Charred mackerel & crushed turnip in a light broth

or

Crushed heritage beetroot with smoked butter & horseradish;
crystallized walnuts & toasted liquorice milk

MAINS

Sea bream poached at the table, tempura Autumn mushrooms & shallot petals

or

Barbecued saddleback pork rump with homemade black pudding, pickled pear & celeriac

or

Papillote of baked pumpkin, persimmon, coconut milk & marigold

DESSERT

HIDE Yule log (for minimum two people)

or

Tamarillo & Damascus rose petal soft-serve

or

Selection of cheeses, seasonal fruit loaf, quince & Moscatel chutney

55pp

SIDES

Green salad with spring onion, lemon & marjoram 7

Charred broccoli vinaigrette 7

Wet polenta with parmesan & free range egg yolk 9
(with black truffle / white truffle) 16/24

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

Some foods may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.