

HIDE



at HOME

Enjoy Ollie Dabbous' Michelin-starred cuisine in your own home.
Available alongside Hedonism Wines extensive list of over 9000
lines of fine wines and spirits by the bottle.

Delivery available within central London & further afield upon
request.

Monday – Sunday

020 3146 8666

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WEEKEND MENU

Every weekend, Friday evening to Sunday evening inclusive, we offer a special three course menu paired with a bottle of wine personally chosen by our Executive Chef Ollie Dabbous to accompany the meal. Please see the example menu below:

STARTER

Green asparagus in a camomile & rapeseed dressing, pea shoots & hazelnuts

MAIN

Roast dry-aged duck lacquered in honey, lavender & spices

DESSERT

Black Forest Gateau

OLLIE'S SELECTED BOTTLE OF WINE

Gevrey Chambertin 'Dix Climats', Drouhin Laroze 2017

From the excellent 2017 vintage, it is juicy and supple on the palate with delicate structure, judicious use of oak and a long, elegant finish.

SAMPLE A LA CARTE MENU

The a la carte menu, along with additional grazing menus, are available seven days a week from noon – 10pm.

STARTERS

Chicken liver parfait, fig & hibiscus chutney, toasted brioche	14
Salad of fennel, Sussex Slipcote, toasted pistachios & pickled rose petals	19
Roast scallop, Jerusalem artichoke & black truffle	30

MAINS

Hide Croque Monsieur/add black truffle	16/24
Fresh egg pasta with Cornish crab, garlic & parsley	22/29
Roast Huntsham farm suckling pig with mustard fruit, turnip & black pudding	37

DESSERT

Strawberry & vanilla custard tartlet	14
Rhubarb & custard ripple ice cream	9
7 Year Havana Club rum baba with Tahitian vanilla Chantilly	14

On Saturdays and Sundays, we offer selected options for breakfast & brunch, including our very popular French Toast from 9am until 3pm.