



HIDE

TASTING MENU

Gem
Bread & broth
Flesh & bone

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

Truffle tart

Steamed Cornish turbot, celtuce, mussels, vermouth sauce & bacon crumb

Aynhoe Park venison with celeriac, pickled walnut, blackberries
& red wine jus

Selection of cheeses from the trolley, seasonal fruit loaf & chutney
(Optional extra course 24 supplement)

Blood orange, marjoram & Lecciana olive oil

Coconut

Canelé cooked in beeswax
Pebble

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295