



HIDE

TASTING MENU

Gem
Bread & broth
Flesh & bone

Peas, mint & yuzu

Truffle tart

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

Roast Herdwick lamb with smoked anchovies, green asparagus & wild garlic

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

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