



HIDE

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread:	13
<i>Wild garlic & potato focaccia; Pomodori, ricotta & pine nut roll; Toasted buckwheat baguette; Red chilli & sesame sourdough; Buttermilk & allium cracker served with whipped salted butter</i>	
Home-cured charcuterie: <i>Goose with sage & fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed & black pepper</i>	11
<i>A selection of all three</i>	16
Chicken liver parfait, fig & hibiscus chutney, toasted brioche	12
Soft-shell crab tempura with Thai basil & green peppercorns	16
Charcoal baked flatbread topped with ripe tomato & tarama	18

CAVIAR & OYSTERS

Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g	69 / 115
N25 Kaluga Reserve caviar 30g / 50g	190 / 295
<i>Caviar is served with crème fraîche, spring onion, pickled shallot & toasted crystal bread</i>	

STARTERS

Red mullet crudo, blood orange, wasabi yoghurt & kombu	28
White asparagus & meadowsweet tartlet with sunflower seed praline & sheep's milk labne	28
Fresh peas & marigold agnolotti with garlic buttermilk & yellow courgette	28
Barbecued Orkney scallop, Yorkshire rhubarb, marigold & Jerusalem artichoke savoury granola	36
XL grilled carabinero prawns, butterhead lettuce taco & ginger emulsion	86



HIDE

MAINS

Whole Dover sole cooked over charcoal, warm potted shrimp, fennel & a salad of lettuce, radish & cucumber <i>For 2 people to share</i>	65 / pp
Chalk stream trout cooked over charcoal with satsumaimo, bonito butter & kaffir lime	52
Steamed Cornish turbot, celtuce, mussels, vermouth sauce & bacon crumb	56
Roast Herdwick lamb with smoked anchovies, green asparagus & wild garlic	58
Barbecued squab pigeon glazed with London honey & crushed spices; smoked walnut praline & quince miso	64
Barbecued heritage carrots, purple sprouting broccoli, sesame labne, dukkah & sweet curry dressing	38
Cooked over charcoal to share: 50 day-aged Lake District short-horn ribeye 600g	68 / pp
Kagoshima Wagyu A4 striploin 200g / 400g	120 / 240
<i>Steaks are served with virgin rapeseed béarnaise, Wagyu fat Jersey Royals, baked shallots & a salad of watercress, horseradish & pickles</i>	

SIDES

London lettuce, crème fraîche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10

DESSERT

Meadow hay ice cream, oat cake, strawberries & lemon verbena	16
HIDE Golden Easter egg	16
Warm chocolate tart & oak ice cream	16
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Canelés cooked in beeswax	9

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf	18
Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24