



## HIDE

### TASTING MENU

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Bread & broth  
Land & sea

Peas, mint & yuzu

White asparagus, jamon, Clarence Court smoked egg  
& morels cooked over juniper

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

Staircase

Canelé cooked in beeswax  
Pebble

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