



## HIDE

### TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread:	13
<i>Wild garlic &amp; potato focaccia; Pomodori, ricotta &amp; pine nut roll; Toasted buckwheat baguette; Red chilli &amp; sesame sourdough; Buttermilk &amp; allium cracker served with whipped salted butter</i>	
Home-cured charcuterie: <i>Goose with sage &amp; fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed &amp; 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

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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 &amp; toasted crystal bread</i>	

### STARTERS

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Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	29
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, gooseberry & elderflower, seaweed caviar butter sauce	38
XL grilled carabinero prawns, butterhead lettuce taco & ginger emulsion	86



## HIDE

### MAINS

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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
Herdwick lamb cooked over charcoal with smoked anchovies, green asparagus & wild garlic	58
Roast dry-aged Devon duck, apricot, stuffed morels & smoked almond praline	54
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 &amp; a salad of watercress, horseradish &amp; pickles</i>	

### SIDES

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

### DESSERT

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Meadow hay ice cream, oat cake, strawberries & lemon verbena	16
Warm chocolate tart & oak ice cream	16
Mango & passion fruit baked Alaska	18
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Canelés cooked in beeswax	9

### CHEESE & SAVOURY

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