



HIDE

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	7
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	14
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

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	90



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
Barbecued wild seabass, tarragon chimichurri, baby gem & shellfish bisque	54
Steamed Cornish turbot, cauliflower, girolles & vin jaune butter sauce	55
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

Steaks are served with virgin rapeseed béarnaise, Wagyu fat Jersey Royals, baked shallots & a salad of watercress, horseradish & pickles

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
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

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