



HIDE

TASTING MENU

Bread & broth
Land & sea

Peas, mint & yuzu

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

Steamed Cornish turbot, cauliflower, girolles
& vin jaune butter sauce

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)

Elderflower Gin & Tonic

Staircase

Canelé cooked in beeswax
Pebble

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