



HIDE

TASTING MENU

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*)

Elderflower Gin & Tonic

Staircase

Canelé cooked in beeswax
Pebble

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