



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

165

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.

Halal options available upon request.

A discretionary service charge of 15% will be added to your final bill.