



HIDE

TASTING MENU

Bread & broth
Land & sea

Peas, mint & yuzu

Celeriac, jamon, coddled egg & morels cooked over juniper

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

Roast Herdwick lamb with smoked anchovies, green asparagus & sorrel

Selection of cheeses, seasonal fruit loaf & chutney
(Optional extra course 24 supplement)

Staircase

Canelé cooked in beeswax
Pebble

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

150

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

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