



HIDE

TO GRAZE

Freshly baked bread:	13
<i>Lovage pesto & potato focaccia; Thyme & pickled onion bun; Frekkeh & quinoa baguette; Chelmer sourdough; Tomato puff pastry twists 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
Lobster & scallop katafi fried dumpling with black pepper oyster sauce	19

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
Heritage tomatoes, goat's curd, basil & summer berries tartlet	24
Sweetcorn gyoza, Spenwood broth, barbecued Cordyceps & Australian black truffle	34
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 <i>Add Umai caviar / N25 Kaluga Reserve caviar</i>	55 15 / 18
Herdwick lamb cooked over charcoal with smoked anchovies, caponata & lamb belly taco	58
Roast dry-aged Devon duck, apricot, homemade sausage & smoked almond praline	54
Barbecued courgettes, fresh peach, ricotta & pickled roses	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
<i>Steaks are served with virgin rapeseed béarnaise, Wagyu fat Jersey Royals, baked shallots & a salad of watercress, horseradish & pickles</i>	

SIDES

London lettuce, crème fraîche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10

DESSERT

Australian black truffle chocolate tart, hazelnut, cookies & cream	22
Meadow hay ice cream, oat cake, strawberries & lemon verbena	16
White peach, whipped vanilla cheesecake & burnt milk crisp	16
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Milk soft serve, sour cherries & Lecciana olive oil	14

CHEESE & SAVOURY

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