



HIDE

TASTING MENU

Bread & broth
Land & sea

Isle of Wight tomatoes, goat's curd, basil & summer berries

Celeriac, jamon, coddled egg & maitake cooked over juniper

Steamed Cornish turbot, cauliflower, girolles & vin jaune butter sauce
Add Umai caviar / N25 Kaluga Reserve caviar 15 / 18

Herdwick lamb cooked over charcoal with smoked anchovies & caponata

Selection of cheeses from the trolley, seasonal fruit loaf & chutney
Optional extra course 24 supplement

Sun-sweet melon & rose

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.