



HIDE

TO GRAZE

Freshly baked bread:	13
<i>Parsley pesto & roasted parsnip sourdough; Sweet potato & goats cheese roll; Red Leicester & wholegrain mustard baguette; Rose harissa & fennel ciabatta; Black garlic & potato epi 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 with black truffle / with white truffle	34 / 56
Barbecued Orkney scallop, gooseberry & elderflower, seaweed caviar butter sauce	38
XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion	90

Fresh white truffle shavings available to add: 18 per gram



HIDE

MAINS

Tandoori-spiced monkfish, Aloo Chat, lime pickle carrots & curried mussel sauce	55
Konro grilled wild seabass, tarragon chimichurri, baby gem & shellfish bisque	54
Steamed Cornish turbot, cauliflower, girolles & vin jaune butter sauce	55
<i>Add Umai caviar / N25 Kaluga Reserve caviar</i>	15 / 18
Roast Huntsham farm suckling pig, mustard fruit purée, crushed turnip & black pudding	56
Barbecued Anjou pigeon, smoked beetroot, Kalibos cabbage, glazed faggot & Madeira jus	54
Chargrilled 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

Steaks are served with virgin rapeseed béarnaise, Wagyu fat Jersey Royals, baked shallots & a salad of watercress, horseradish & pickles

SIDES

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

DESSERT

Chocolate tart, hazelnut, cookies & cream with black truffle / with white truffle	22 / 42
Black fig, fig leaf granita, vanilla whipped cheesecake & burnt milk	16
Red plum & Tahitian vanilla custard soft serve with mini beignets	17
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18

CHEESE & SAVOURY

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

Fresh white truffle shavings available to add: 18 per gram

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.