



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

Barbecued Anjou pigeon, smoked beetroot, Kalibos cabbage & Madeira jus

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

Verjus & maple sherbet

Staircase

Canelé cooked in beeswax  
Pebble

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

165