



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

XL grilled Carabinero prawn, butterhead lettuce taco & ginger emulsion
Optional extra course 45 supplement

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

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

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.