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## TASTING MENU

Bread & broth  
Land & sea

Bluefin tuna tartare, fresh figs with a green apple & fig leaf sauce

Celeriac, jamon, coddled egg & maitake cooked over juniper

Steamed Cornish cod, Violetta artichoke, Miyagawa & saffron 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*

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