



HIDE

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

XL grilled Carabinero prawn, butterhead lettuce taco & ginger emulsion

Optional extra course 45 supplement

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