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## TASTING MENU

Bread & broth  
Land & sea

Pine cured salmon tartare, oyster & horseradish

Celeriac, jamon, coddled egg & maitake cooked over juniper

Steamed Cornish cod, Violetta artichoke, miyagawa & saffron vin jaune butter sauce

Aynhoe Park venison, quince miso, cacao and red wine jus

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

Staircase

Canelé cooked in beeswax  
Pebble

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

150

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.