



HIDE

TO GRAZE

Freshly baked bread:	13
<i>Chestnut sourdough; Truffle & lardo roll; Carrot & caraway baguette; Cranberries & pickled walnut rye loaf; Salted pretzel epi served with whipped butter</i>	
Home-cured charcuterie: <i>Goose with sage & fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed & black pepper</i>	11
<i>A selection of all three</i>	16
Chicken liver parfait, fig & hibiscus chutney, toasted brioche	14
Soft-shell crab tempura with Thai basil & green peppercorns	16
Lobster & scallop katafi fried dumpling with black pepper oyster sauce	19

CAVIAR & OYSTERS

Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g	69 / 115
N25 Kaluga Reserve caviar 30g / 50g	190 / 295
<i>Caviar is served with crème fraîche, spring onion, pickled shallot & toasted crystal bread</i>	

STARTERS

Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	29
Delica pumpkin tartlet with ricotta & orange blossom	24
Sweetcorn gyoza, Spenwood broth, barbecued cordyceps with black truffle / with white truffle	34 / 56
Barbecued Orkney scallop, apple & marigold, seaweed caviar butter sauce	38
Pine cured salmon tartare, oyster & horseradish	24
XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion	90

Fresh white truffle shavings available to add: 18 per gram



HIDE

MAINS

Tandoori-spiced monkfish, Aloo Chat, lime pickle carrots & curried mussel sauce	55
Barbecued octopus, stuffed red pepper glazed with pomegranate molasses, black olive & tahini dressing	54
Steamed Cornish cod, globe artichoke, squid, miyagawa & saffron vin jaune butter sauce	49
Roast Huntsham Farm suckling pig, mustard fruit purée, crushed turnip & black pudding	56
Aynhoe Park venison with spiced sausage, quince miso, cacao and red wine jus	54
Barbecued heritage carrots, kalettes, sesame labne, dukkah & sweet curry dressing	38
Cooked over charcoal to share: 50 day-aged Lake District short-horn ribeye 600g	68 / pp
Kagoshima Wagyu A4 striploin 200g / 400g	120 / 240

Steaks are served with virgin rapeseed béarnaise, crispy potato cake, baked shallots & a salad of watercress, horseradish & pickles

SIDES

London lettuce, crème fraîche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10
Wet polenta & free range egg yolk	16
<i>add black truffle / add white truffle</i>	32 / 50

DESSERT

Black truffle tart, hazelnut, cookies & cream / with white truffle	22 / 42
HIDE Yule log	17
Red plum & Tahitian vanilla custard soft serve with mini beignets	17
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Apple tarte Tatin with Calvados & lemon thyme ice cream	50
<i>Up to 4 people to share – limited availability</i>	

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf	18
Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24

Fresh white truffle shavings available to add: 18 per gram

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.