



HIDE

## T A S T I N G M E N U

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Bread & broth  
Land & sea

Baked swede dressed in orange & honey, served in its own juice & marigold

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

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