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### TO GRAZE

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Freshly baked bread:	13
<i>Chestnut sourdough; Truffle &amp; lardo roll; Carrot &amp; caraway baguette; Cranberries &amp; pickled walnut rye loaf; Salted pretzel epi served with whipped butter</i>	
Home-cured charcuterie: <i>Goose with sage &amp; fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed &amp; 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
Short-rib beef fried sandwich with dill gherkin ketchup	14

### CAVIAR & OYSTERS

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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 &amp; toasted crystal bread</i>	

### STARTERS

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Cured bream, Earl gery dashi, radishes & bergamot	26
Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	29
Delica pumpkin tartlet with ricotta & orange blossom	24
Black truffle creste di gallo, Violetta artichokes, basil & morels	32 / 47
Barbecued Orkney scallop, Yorkshire rhubarb, marigold & artichoke savoury granola	38
XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion	90



## HIDE

### MAINS

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Red mullet cooked over embers, yellow Thai sauce, papaya & fried prawns	46
Barbecued octopus, stuffed red pepper glazed with pomegranate molasses, black olive & tahini dressing	54
Roast Cornish monkfish, white asparagus, razor clams & vin jaune sauce	54
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

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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</i>	32

### DESSERT

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Citrus tart, whipped lemon posset & blood orange sorbet	18
Steamed brown sugar sponge with goats milk & pumpkin ice cream	17
Yorkshire rhubarb & 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	
<i>per slice / to share</i>	17 / 50

### CHEESE & SAVOURY

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

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.