



HIDE

TASTING MENU

Bread & broth
Land & sea

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

Celeriac, jamon, coddled egg & maitake cooked over juniper

Roast Cornish monkfish, white asparagus, razor clams & vin jaune sauce

Herdwick lamb cooked over coals with morels, peas & mint

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