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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

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

Selection of cheeses, 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

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