



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

XL grilled Carabinero prawn, butterhead lettuce taco & ginger emulsion
Optional extra course 45 supplement

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

165

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.