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TO GRAZE

Freshly baked bread:	13
<i>Leek & potato buttermilk sourdough; Broad bean & pancetta roll; Courgette & feta focaccia; Smoked almond & golden raisin rye loaf; Seeded wholegrain epi served with whipped butter</i>	
Home-cured charcuterie: <i>Goose with sage & fenugreek</i>	11
<i>Herdwick lamb with rosemary</i>	11
<i>Saddleback pork with fennel seed & 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

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 & toasted crystal bread</i>	

STARTERS

Cured bream, Earl Grey dashi, radishes & bergamot	26
Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	29
Wye valley asparagus, fresh peas, yuzu & ricotta tartlet	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

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
Miso-glazed Iberico pork loin with braised cheek, celeriac & apple	52
Herdwick lamb cooked three ways with morels, peas & mint	56
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

London lettuce, crème fraîche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10
Barbecued Jersey Royals	10

DESSERT

Alphonso mango, galangal & passion fruit mille-feuille	17
Strawberry & clotted cream floating island	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

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.