



HIDE

SET MENU

Cured bream, Earl Grey dashi, radishes & bergamot

or

Chicken liver parfait, fig & hibiscus chutney, toasted brioche

or

Wye valley asparagus, fresh peas, yuzu & ricotta tartlet

Chalk stream trout, romaine lettuce, Jersey Royals, cucumber
& elderflower butter sauce

or

Spiced leg of lamb, smoked aubergine, pickled roses & mint

or

Barbecued heritage carrots, kalettes, sesame labne, dukkah & sweet curry dressing

Yorkshire rhubarb & Tahitian vanilla custard soft serve with mini beignets

or

Warm chocolate tart & oak ice cream

or

Selection of cheeses, seasonal fruit loaf & chutney

Supplement 15

58

SIDES

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

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.