



HIDE

TO GRAZE

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| 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

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| 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

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| 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 |
| Burrata tortelli, datterini tomatoes & 'nduja | 22 / 34 |
| Grilled Orkney scallop, tarama, ripe tomato & butter sauce | 32 |
| XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion | 90 |



HIDE

MAINS

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|---|-----------|
| 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

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| London lettuce, crème fraiche & elderflower vinegar dressing | 12.5 |
| Charred broccoli vinaigrette | 11 |
| Crispy potato cake | 10 |
| Barbecued Jersey Royals | 10 |

DESSERTS

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| Alphonso mango, galangal & passion fruit mille-feuille | 17 |
| Strawberry & clotted cream floating island | 17 |
| Raspberry, verbena & vanilla cheesecake 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

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| Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf | 18 |
| Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney | 24 |