



HIDE

TASTING MENU

Bread & broth
Land & sea

Beetroot tartare, pistachios & Sakura granita

Celeriac, jamon, coddled egg & maitake cooked over juniper

Barbecued Chalk stream trout with bonito butter & kaffir lime

Herdwick lamb cooked over coals with courgette blossom, sheep's ricotta & basil

Selection of cheeses, seasonal fruit loaf & chutney
Optional extra course 24 supplement

Ginger, apple & tarragon

Staircase

Canelé cooked in beeswax
Pebble

165

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 995