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TASTING MENU

Bread & broth

Land & Sea

Salmon tartare, lime, coriander & green Thai coconut sauce

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

Selection of cheeses, seasonal fruit loaf & chutney

Optional extra course 24 supplement

Staircase

Canelé cooked in beeswax

Pebble

Wine pairing: Classic 80, Iconic 145, Epic 333

115

Not all ingredients are listed in the menu descriptions, so please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

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