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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

Aynhoe park venison smoked over juniper with plum, pickled rose
& red wine sauce

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

Staircase

Canelé cooked in beeswax
Pebble

Wine pairing: Traditional 115, Discovery 195, Epic 495 & Hedonistic 995

150

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.