HIDE

TO GRAZE

Freshly baked bread:		13
Sivri pepper & chilli sourdough; Morteau sausage & tomato brioche roll; Crispy potato & thyme baguette; Fig & walnut rye loaf; Chocolate malt & sweet onion Epi served with whipped butter		
Home-cured charcuterie:	*Goose with sage & fenugreek*	11
	Herdwick lamb with rosemary	11
	Saddleback pork with fennel seed & black pepper	11
	A selection of all three	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
Konro grilled bluefin tuna belly with white miso glaze		17

CAVIAR & OYSTERS

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

Caviar is served with crème fraîche, spring onion, pickled shallot & toasted crystal bread

STARTERS

Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	29
Delica pumpkin tartlet with orange blossom & ricotta	24
Hand-cut rigatoni in a pecorino truffle sauce, roasted ceps with shaved black truffle / white truffle	39 / 62
Barbecued Orkney scallop, forced rhubarb, marigold & artichoke savoury granola	32
XL grilled Carabinero prawns, butterhead lettuce taco & ginger emulsion	120

Fresh white truffle shavings available to add: 15 per gram

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
Halal options available upon request.
A discretionary service charge of 15% will be added to your final bill.

HIDE

MAINS

Cornish lobster baked in fig leaf; macerated figs, peanut praline, coconut & tamarind sauce	58
Barbecued octopus with Moscatel grapes, runner beans, lovage & white miso	50
Chalk stream trout cooked over charcoal with satsumaimo, bonito butter & kaffir lime	48
Barbecued Anjou pigeon, salsify, red William pear & Madeira jus	56
Aynhoe park venison smoked over juniper with plum, pickled rose & red wine sauce	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 A5 striploin 200g / 400g	120 / 240

Steaks are served with virgin rapeseed béarnaise, crispy potato cake, baked shallots & a salad of watercress, horseradish & pickles

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10

DESSERTS

Brown sugar crème caramel with blood plum & Pedro Ximénez sherry	16
Sour cherry & pistachio Paris Brest with Cocoa nib ice cream	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 *per slice / to share*	17 / 50

CHEESE

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

Fresh white truffle shavings available to add: 15 per gram

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