HIDE

TASTING MENU

Bread & broth
Land & sea

Beetroot tartare, pistachios & Sakura granita

Celeriac, jamon, coddled egg & maitake cooked over juniper

XL grilled Carabinero prawn, butterhead lettuce taco & ginger emulsion
Optional extra course 62 supplement

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 from the trolley, seasonal fruit loaf & chutney
Optional extra course 24 supplement

Ginger, apple & tarragon

Staircase

Canelé cooked in beeswax
Pebble

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

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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.