

# HIDE ABOVE

## TASTING MENU

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Vegetables  
Flesh & bone  
Bread & broth

Ripe tomato & bread

Cured wild salmon, crème cru & Exmoor caviar

Nest egg

Pearl barley, summer vegetables & aged parmesan

*(Optional extra course £16 supplement)*

Gently cooked gilt-head bream; baked bread & smoked saffron sauce

or

Cornish lobster barbecued in the shell; sage honey & lemon

Barbecued organic Herdwick lamb, charred runner beans, savoury pine nut praline

or

Roast dry-aged Goosnargh duck

Selection of cheeses, homemade crackers, seasonal chutney made tableside

*(Optional extra course £12 supplement)*

Peach & marigold sherbet

Hide jasmine & wild peaflower Religieuse; cold-brew jasmine tea

or

Fig leaf

Burnt Liquorice root

Gold leaf

*Wine pairing; Classic 65, Discovery 115 & Hedonistic 295*