

# HIDE ABOVE

## TASTING MENU

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Vegetables

Flesh & bone

Bread & broth

Tokyo turnip with crème crue, baked apple & fresh wasabi

Red prawns with fresh yuzu

Nest egg

Gently cooked foie gras & steamed spinach in a toasted rice broth

*(Optional extra course £24 supplement)*

Roast scallops, crushed swede with wood sage honey & spiced saffron buttermilk

or

Tempura gilthead bream with celery & oyster

Wagyu beef shavings, oscietra caviar & rye in a warm oxtail broth

or

Squab pigeon cooked over charcoal, tarte fine of its liver parfait & pickled quince;

tobacco & red wine jus

Selection of cheeses, homemade crackers & seasonal chutney

*(Optional extra course £14 supplement)*

Blood orange & beetroot sorbet, olive oil & marjoram

Pistachio, avocado & sorrel

or

Celeriac with pine & cobnuts

Acorn

Chocolate & burnt cypress bark

*Wine pairing: Classic 95, Iconic 185 & Hedonistic 495*