

HIDE ABOVE

TASTING MENU

Vegetables
Flesh & bone
Bread & broth

Tokyo turnip with crème cru, baked apple & fresh wasabi

Tartare of bluefin tuna otoro, pickled mushroom shavings & nasturtium

Nest egg

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

(Optional extra course £24 supplement)

Glazed eel grilled over charcoal, cucumber & sansho pepper

or

Roast Cornish monkfish, buttered parsley root, buckwheat & horseradish

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 made tableside

(Optional extra course £14 supplement)

Miyagawa sorbet with prickly ash

Hide Baked Alaska

or

Celeriac with pine & cobnuts

Acorn

Gold, frankincense & myrrh

Wine pairing; Classic 70, Discovery 115 & Hedonistic 295