

HIDE ABOVE

8 COURSE MENU

Gem

Flesh & bone

Bread & broth

Glazed chestnuts with muscovado & fennel pollen

Otoro tuna, warm barley & nasturtium

Nest egg

Gently cooked foie gras in a Moscatel broth, summer corn, beans & meadowsweet

Tempura Cornish monkfish with girolles

or

Steamed jumbo langoustine, seaweed salad, custard of the shell

Slivers of tender Limousin veal fillet & courgette, black truffle & creamy lardo dressing

or

Glazed Pyrenean lamb ribs, globe artichoke & violet mustard

Selection of cheeses from the trolley, seasonal rye loaf & chutney

(Optional extra course £16 supplement)

Beeswax ice cream; Maraschino syrup

Blackberries & toasted summer corn

or

Fig leaf milk veil

Shiso & gooseberry wrap

Chocolate tartlet with puffed cereals & grains

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140