

# HIDE ABOVE

## TASTING MENU

---

Vegetables  
Flesh & bone  
Bread & broth

Tokyo turnip with crème cru, baked apple & fresh wasabi

Red prawns with fresh yuzu & avocado

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  
Chocolate & burnt cypress bark

*Wine pairing; Classic 70, Discovery 115 & Hedonistic 295*