

HIDE



at HOME

Enjoy Ollie Dabbous' Michelin-starred cuisine in your own home.
Available alongside Hedonism Wines extensive list of over 9000
lines of fine wines and spirits by the bottle.

020 3146 8666
athome@hide.co.uk
www.hide.co.uk

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.
Some foods may be served raw or unpasteurised.

BREAKFAST & BRUNCH

AVAILABLE UNTIL 15:00

Seasonal fruits in a lemon verbena infusion	9
Homemade granola; chilled almond & coconut milk	9
Buckwheat pain au chocolat	5
Croissant or toasted brioche, seasonal preserves	5
French toast with blueberry compote & crème crue	16
Truffled scrambled eggs on toast	28
Eggs Florentine, Royale or Benedict	14
Hide Croque Monsieur	16
Add a fried egg / add black truffle	3 / 8
Crushed avocado on toast, herb dressing / with poached eggs	12 / 18

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Seeded sourdough bread & freshly whipped butter	3
Home-cured charcuterie:	
<i>Goose with sage & fenugreek</i>	9
<i>Saddleback pork with oregano & fennel seed</i>	9
<i>Cornish salt-marsh lamb with lesser calamint</i>	9
<i>A selection of all three</i>	14
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	12
Soft-shell crab tempura with Thai basil & green peppercorns	12
<i>Bruno Paillard Brut Premier Cuvee NV - 53.90 / Nyetimber Rose NV - 47.40</i>	

CAVIAR

Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraiche, chives, pickled shallot & crystal bread</i>	
<i>Dom Perignon 2008 - 145 / Louis Roederer Cristal 2008 - 214</i>	

STARTERS

Duck egg mayonnaise on toast with white asparagus & pickled mushrooms	24
<i>Pouilly Fume "Indigene", Pascal Jolivet, Loire Valley, France 2018 - 51.20</i>	
Beetroot tartare with cherry vinegar , beetroot leaves & toasted pistachios	19
<i>Chardonnay, Tolpuddle, Tasmania 2018 - 65.60</i>	
Burrata, confit tamarillo, basil & olive oil	19
<i>Barbera d'Alba, Sandrone, Italy 2017 - 39.80</i>	
Barbecued langoustines in a pandan leaf broth, baked pumpkin & peanuts	36
<i>Condrieu "La Doriane", Guigal, Rhone Valley, France 2017 - 97.90</i>	
Roast scallop, Jerusalem artichoke & black truffle	30
<i>Riesling "Geisberg", Trimbach, Alsace, France 2014 - 102.80</i>	

MAINS

Cornish monkfish gently cooked in smoked butter, warm spices, crushed swede & hispi cabbage	36
<i>Chassagne Montrachet, Bachelet-Monnot, France 2017 - 61.10</i>	
Barbecued octopus, crispy cassava, bitter leaves & sesame dressing	36
<i>Chardonnay, Hamilton Russel, Walker Bay, South Africa 2018 - 39.40</i>	
Braised halibut with globe artichokes, spinach leaf & garlic oil	37
<i>Sauvignon Blanc, Clos Henri, Marlborough, New Zealand 2017 - 33.90</i>	
Glazed guinea with white miso, celeriac & kaffir lime	29
<i>Pinot Noir "Farrside", By Farr, Victoria, Australia 2016 - 74.10</i>	
Roast Huntsham farm suckling pig with mustard fruit, turnip & black pudding	37
<i>Cornas "Vin Noir", Domaine du Tunnel, Rhone Valley, France 2014 - 69.10</i>	
50 day-aged short-horn beef rib cooked over charcoal to share:	96
<i>Served with rapeseed béarnaise, crispy potato cake, baked shallots, braised rib cap & a salad of watercress, horseradish & pickles</i>	
<i>Pavillon Rouge du Chateau Margaux, Margaux, France 1990 - 198</i>	

SIDES

Green salad with spring onion, lemon & marjoram	8
Charred broccoli vinaigrette	8
Crispy potato cake	8
Steamed greens with garlic & olive oil	8

DESSERT

Chocolate tartlet with saffron & sunflower	13
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	16
Ice cream of the day	9
Soaked sponge with garden herbs	13
Canelés cooked in beeswax	4.5
Borage honey nougat	4.5
Selection of cheeses, apple & mead chutney, cranberry & pickled walnut loaf	15
Home-made crumpets with black truffle & Brillat-Savarin	17

KIDS

Salad of burrata, seasonal vegetables & mixed leaves	18
Fresh egg penne pasta, tomato sauce, basil & parmesan	18
Steamed Cornish fish, wilted spinach & rapeseed mayonnaise	18
Huntsham farm pork sausages, crispy potato cake and seasonal greens	18

BEVERAGES

Coca Cola 200ml	3.5
Diet Coke 200ml	3.5
Fevertree Ginger Ale 200ml	3.5
Fevertree Ginger Beer 200ml	3.5
Fevertree Lemonade 200ml	3.5
Fevertree Tonic 200ml	3.5
Fevertree Naturally Light Tonic 200ml	3.5
Fevertree Soda 200ml	3.5
Hildon Sparkling 750ml	6
Hildon Still 750ml	6
Stiegl Freibier 330ml	5.5
Stiegl Goldbrau 330ml	7
TOAST Pale Ale 330ml	8.5
Augustiner Helles 500ml	11