

## HIDE ABOVE

### STARTERS

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Strawberries with basil & Graceburn in a chilled pine infusion	24
Otoro tuna, warm barley & nasturtium	36
Nest egg	12
Gently cooked foie gras in a Moscatel broth, summer corn, beans & meadowsweet	34

### CAVIAR

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Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraîche, chives, pickled shallot &amp; crystal bread</i>	

### MAINS

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Tempura Cornish monkfish with girolles	38
Steamed jumbo langoustine, seaweed salad, custard of the shell	42
Slivers of tender Limousin veal fillet & courgette, black truffle & creamy lardo dressing	52
Glazed Pyrenean lamb ribs, globe artichoke & violet mustard	38

### DESSERT

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Beeswax ice-cream; Maraschino syrup	14
Fig leaf milk veil	18
Blackberry & toasted summer corn	18
Selection of cheeses from the trolley, seasonal rye loaf & chutney	18