

# HIDE ABOVE

## 5 COURSE MENU

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Vegetables

Flesh & bone

Bread & broth

Ripe tomato & bread

Nest egg

Cornish lobster baked in fig leaves over charcoal; minestrone of the claw

*(For two to share, supplement £12 per person)*

or

Tempura gilthead bream with celery & oyster

Iberico pork cooked over charcoal; toasted corn dressing, tamales & meadowsweet butter

or

Glazed veal sweetbread, summer vegetables & lemon thyme

Selection of cheeses from the trolley, apricot & hazelnut loaf & seasonal chutney

*(Optional extra course £15 supplement)*

Ripe peach, pineapple sage, almond & soy milk ice cream

or

Jasmine

Camomile & Osmanthus

*Wine pairing: Classic 80, Iconic 210 & Hedonistic 415*

110