

HIDE ABOVE

8 COURSE MENU

Gem

Flesh & bone

Bread & broth

Jerusalem artichoke shavings with hazelnuts & sea truffle

Tender cuttlefish, pandan leaf & fresh almonds

Nest egg

Glazed chestnuts with muscovado & fennel pollen

Steamed day-boat turbot; crushed nasturtium broth

or

Chilean seabass cooked over charcoal, shiso leaf & cucumber

Glazed Iberico pork, spicy turnip stems & apple vinegar

or

Squab pigeon cooked over charcoal, heritage beetroot,
pickled rose petals & summer berries; savoury pistachio praline

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

(Optional extra course £18 supplement)

Lemon verbena sherbet with fragrant herbs & olive oil

Warm violino pumpkin; Gianduja & ice-cream from the seeds

or

Meadowsweet milk veil, tender quince, bee pollen & this morning's
ricotta

Beach rose lokum

Orange blossom kataifi

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.