

# HIDE ABOVE

## 5 COURSE MENU

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Gem

Flesh & bone

Bread & broth

Jerusalem artichoke shavings with hazelnuts & sea truffle

Nest egg

Steamed day-boat turbot; crushed nasturtium broth

or

Chilean seabass cooked over charcoal, shiso & 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 £16 supplement)*

Blackberries & toasted corn

or

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

Beach rose lokum

Orange blossom kataifi

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

110

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.