

HIDE ABOVE

TASTING MENU

Vegetables
Flesh & bone
Bread & broth

Celeriac, avocado & angelica seed

Raw tuna with prickly ash & Exmoor caviar

Nest egg

Cornish fish in 2 services
(Optional extra course £16 supplement)

Roast king crab, turnips, camomile honey & salted butter

or

Steamed day-boat turbot; crushed nasturtium broth

Barbecued organic Herdwick lamb, charred asparagus, savoury pine nut praline

or

Slow roast goose with birch sap & kale

Garden ripple ice cream

Hide jasmine & wild peaflower Religieuse; cold-brew jasmine tea

or

Coconut

Selection of cheeses, homemade crackers, seasonal chutney made tableside

(Optional extra course £12 supplement)

Burnt Liquorice root
Gold leaf

Wine pairing; Classic 65, Discovery 115 & Hedonistic 295

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Please inform us of any allergies or dietary requirements.
Some foods served may be raw or unpasteurised.