

# HIDE ABOVE

## TASTING MENU

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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)*

Gently cooked red mullet; baked bread & smoked saffron sauce

or

Steamed day-boat turbot; crushed nasturtium broth

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

or

Roast dry-aged Goosnargh duck

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*