

HIDE ABOVE

8 COURSE MENU

Gem

Flesh & bone

Bread & broth

White radish & prickly ash in a chilled pine broth

Caviar & chestnut

Nest egg

Iron bark pumpkin: glazed, broth & praline of the seeds; pickled rose petals

Poached Gigha halibut with olive oil & eucalyptus

or

Roast Orkney scallop with Jerusalem artichoke & black truffle

Miyazaki gyū beef cooked over charcoal with black garlic & miso; beef broth with toasted sesame seeds

or

Roast dry-aged Goosnargh duck lacquered in honey & spices; confit tamarillo

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

(Optional extra course £16 supplement)

Quince sorbet with Château d' Yquem

Dark chocolate & burdock root

or

Citrus fruits, black sugar & fragrant herbs

Yorkshire rhubarb, sugar & spice

Borage honey nougat

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

HIDE ABOVE

5 COURSE MENU

Gem

Flesh & bone

Bread & broth

White radish & prickly ash in a chilled pine broth

Nest egg

Poached Gigha halibut with olive oil & eucalyptus

or

Roast Orkney scallop with Jerusalem artichoke & black truffle

Miyazaki gyu beef cooked over charcoal with black garlic & miso; beef broth with toasted sesame seeds

or

Roast dry-aged Goosnargh duck lacquered in honey & spices; confit tamarillo

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

(Optional extra course £16 supplement)

Dark chocolate & burdock root

or

Citrus fruits, black sugar & fragrant herbs

Yorkshire rhubarb, sugar & spice

Borage honey nougat

Wine pairing: Classic 80, Iconic 210 & Hedonistic 415

110

HIDE ABOVE

8 COURSE VEGETARIAN MENU

Gem

Bread & broth

White radish & prickly ash in a chilled pine broth

Chestnut & black truffle

Nest egg

Iron bark pumpkin: glazed, broth & praline of the seeds; pickled rose petals

Jerusalem artichoke shavings & broth with black truffle

Glazed wild mushroom with black garlic & miso

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

(Optional extra course £16 supplement)

Quince sorbet with Château d' Yquem

Dark chocolate & burdock root

or

Citrus fruits, black sugar & fragrant herbs

Yorkshire rhubarb, sugar & spice

Borage honey nougat

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

HIDE ABOVE

5 COURSE VEGETARIAN MENU

Gem

Bread & broth

White radish & prickly ash in a chilled pine broth

Nest egg

Jerusalem artichoke shavings & broth with black truffle

Glazed wild mushroom with black garlic & miso

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

(Optional extra course £16 supplement)

Dark chocolate & burdock root

or

Citrus fruits, black sugar & fragrant herbs

Yorkshire rhubarb, sugar & spice

Borage honey nougat

Wine pairing: Classic 80, Iconic 210 & Hedonistic 415

110