

HIDE ABOVE

STARTERS

Slow roast organic carrots & Graceburn in a light lamb broth	19
Iron bark pumpkin: glazed, broth & praline of the seeds; pickled rose petals	28
White radish & prickly ash in a chilled pine broth	28
Caviar & chestnut	32
Nest egg	12

CAVIAR

Exmoor caviar 30g	130
Beluga caviar 30g	240

Caviar is served with crème fraiche, chives, pickled shallot & crystal bread

MAINS

Poached Gigha halibut with olive oil & eucalyptus	42
Miyazaki gyu beef cooked over charcoal with black garlic & miso; beef broth with toasted sesame seeds	58
Chilean seabass cooked over charcoal with lemon verbena & saffron labne, fennel & pink grapefruit	42
Glazed wild mushroom with black garlic & miso	28
Duck confit with pickled cherries, lavender, honey & spices	34
Roast dry-aged Goosnargh duck lacquered in honey & spices; confit tamarillo	42

DESSERT

Citrus fruits, black sugar & fragrant herbs	16
Dark chocolate & burdock root	16

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

16