



# HIDE

## TASTING MENU

A one-night-only partnership between London's Michelin-Starred **Hide Restaurant** (Ollie Dabbous) and **The Feathered Nest Inn** (Rene Pinedo) in association with **Hedonism Wines**.

### Canapé

*Rathfinny Estate Classic Cuvée, England (125ml)*

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### Beetroot Tartlet with This Morning's Ricotta

*warm spices and marigold*

*Albarino Foudre Angel Sequeiros, Rias Baixas - Spain (125ml)*

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### Slow Cooked Crispy Pork Belly

*cabbage roulette season with kimchi and pancetta*

*Primitivo Di Manduria Riserva Attanasiom, Puglia - Italy (125ml)*

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### Grilled Lobster with Toasted Peppercorns

*pickled rose petals & pandan leaf broth*

*Frogs Leap Shale and Stone Chardonnay, California - United States (125ml)*

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### Venison Saddle cooked on The Konro

*White chocolate parsnip purée, Jerusalem artichoke, cavalonero, pearl barley*

*Château Langoa-Barton 3ème Grand Cru Classé, Saint-Julien, Bordeaux – France (125ml)*

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### Olive Oil Panna Cotta with Blood Orange

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### Popcorn & Caramel Religieuse

*Dessert Cocktail*

6 Courses    £125

Wine Pairing    £95

Please note, that our dishes may contain allergens, therefore should you require any help regarding dietary needs, please do ask our servers.

A discretionary 12.5 % service charge will be added to your bill.