

T H E **H** Y D E

A LA CARTE MENU

STARTERS

Goat's curd salad	£16.00
heritage beetroot, caramelised walnuts, chicory, macerated black berries, Riesling vinegar	
Pressed duck and foie grass	£22.00
Nashi pear, charred leeks, pickled shimeji, truffle mayonnaise, peach and ginger chutney	
Orkney scallops	£22.00
slow cooked pork belly, sweet corn, granny smith, samphire	
Veloute	£14.00
pea and watercress, spring green vegetables	

MAINS

Dried aged sirloin of beef	£37.00
king oyster mushrooms, Anna potatoes, heritage carrots, wild garlic	
Spring rack of lamb	£34.00
slow cooked shoulder, ratatouille, artichoke, aubergine puree, pomegranate salsa	
South coast stone bass	£28.00
confit potatoes, pearl vegetables, samphire, chicken jus, sweet corn chowder	
Roast cornfed chicken breast	£25.00
asparagus, pomme puree, butternut squash, tarragon sauce	
Truffle and mushroom risotto	£23.00
aged parmesan, butternut squash, toasted pumpkin seeds, crème fraîche	

A 13.5% discretionary service charge will be levied. All prices are inclusive of VAT.

Kindly inform us if you have any food-related allergies or intolerance

DESSERTS

Pistachio brûlée £17.00
pistachio ice cream, raspberries, pistachio coral

Strawberry eton mess £18.00
Chantilly vanilla cream, lemon meringue, strawberry consommé, raspberry sorbet

Dark chocolate delice £17.00
passion fruit, banana brûlée, coconut jelly, hazelnut ice cream

SELECTION OF CHEESE

Brie | stilton | goat | gruyère | cheddar
served with quince jelly, fig chutney, grapes & crackers

Three cheeses £14

Five cheeses £18

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