



THE HYDE GARDEN

TASTING MENU

Amuse - Bouche

Duck and foie gras terrine

blood orange, rhubarb, pickled shimeji, black truffle emulsion, gingerbread

Seared orkney scallops

Apple beignets, pickled courgette, chorizo, dill cress, salt baked celeriac, chilli oil

£14.00

Salt dried aged sirloin of beef

Winter truffle, broccoli, shiitake, pickled Grelot onion, asparagus, potato Espuma

OR

Roasted cod

Sea herbs, curried cauliflower, broad beans and spring onion, clam veloute

PRE- DESSERT

Variation of pears

Pear sorbet, ginger crumbled, pistachio sponge. Sweet pear chutney, maple syrup

Dark chocolate delice

Brûlée banana, candied hazelnuts, coconut gel, hazelnut ice cream

Seven course tasting menu £65.00