



PRIVATE DINING MENUS THE HIDE AT THE BULL

SEASONAL VEGETABLE SOUP, CROSTINI
HOMEMADE SCOTCH EGG, CURRIED MAYO
TOMATO & MOZZARELLA FLATBREAD

SMITHFIELD BEEF BURGER, SWEET CURED BACON, CHEDDAR CHEESE, SALAD & HAND-CUT FRIES
BEER-BATTERED HADDOCK & FRIES, MUSHY PEAS & TARTARE SAUCE
FRESH PENNE PASTA WITH A SLOW COOKED TOMATO, PEPPER & BASIL SAUCE

STICKY TOFFEE PUDDING, CARAMEL SAUCE
BROWNIE SUNDAE, FUDGE SAUCE
VANILLA CHEESECAKE, STRAWBERRY COULIS

£25
PER PERSON

THE HIDE'S FRESH MARKET SALAD, ASPARAGUS, PEAS, BROAD BEANS, FENNEL, RICOTTA CHEESE, VINAIGRETTE
SMOKED MACKEREL & SAFFRON POTATO TERRINE, HERB CRÈME FRAICHE
SHREDDED BARBECUE PORK BELLY, QUAILS EGG, PICCALILLI, CRISPY PANCETTA

CORN-FED CHICKEN BREAST, MUSHROOM & TARRAGON, POMME FONDANT
STEAMED SCOTTISH SALMON, SAMPHIRE, SAUCE VIERGE
BEETROOT RAVIOLI, PESTO, PARMESAN
STICKY TOFFEE PUDDING, SALTED PECANS, CLOTTED CREAM
HUSH HEATH APPLE CRUMBLE, CUSTARD
THIN APPLE TART, CARAMEL SAUCE, VANILLA ICE CREAM

£30
PER PERSON

GLASS OF JAKE'S SPARKLING CHAMPAGNE STYLE CIDER ON ARRIVAL

SEARED SCALLOPS, HUSH HEATH APPLE PURÉE, BLACK PUDDING HASH
CHICKEN & VEGETABLE CONSOMMÉ, TARRAGON DUMPLING
SLOW ROAST BEETROOT, BUTTERNUT SQUASH, ENDIVE, HORSERADISH MASCARPONE

BEEF FILLET, ROSTI POTATO, CREAMED SPINACH, PINOT NOIR REDUCTION
HALIBUT, CRUSHED POTATOES, LANGOUSTINE, CRUSTACEAN OIL
POTATO GNOCCHI, GOATS CHEESE VELOUTÉ, ROCKET & CONFIT TOMATO, PESTO

CHOCOLATE FONDANT, HONEYCOMB ICE CREAM
POACHED WILLIAM PEAR, VANILLA ICE CREAM, DARK CHOCOLATE SAUCE
PINEAPPLE CARPACCIO, CHILLI, MINT COCONUT SORBET

WHY NOT ADD AN ENGLISH CHEESEBOARD AND GLASS OF QUINTA DO INFANTADO 10 YEAR TAWNY PORT
TO ANY OF THE ABOVE MENUS FOR AN ADDITIONAL £10 PER GUEST.

£45
PER PERSON