

# HIDE ABOVE

## VEGETARIAN TASTING MENU

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Vegetables  
Bread & broth

Tokyo turnip with crème cru, baked apple & fresh wasabi

Tartare of Heritage beetroot, pistachio praline, pickled rose petals & raw horseradish crème crue

Nest egg

Winter vegetable broth with walnuts, black truffle & virgin rapeseed oil  
*(Optional extra course £18 supplement)*

Fennel: barbecued, purée & shavings, with crushed marigold & green peppercorns

Celeriac shavings & broth with pine & lovage

Selection of cheeses, homemade crackers, seasonal chutney made tableside  
*(Optional extra course £14 supplement)*

Miyagawa sorbet with prickly ash

Hide Baked Alaska

or

Celeriac with pine & cobnuts

Acorn  
Gold, frankincense & myrrh

*Wine pairing: Classic 70, Discovery 115 & Hedonistic 295*