

HIDE ABOVE

VEGETARIAN TASTING MENU

Vegetables

Bread & broth

Mixed alliums in a chilled pine infusion

Pertuis asparagus grilled over charcoal, this morning's ricotta & basil pesto

Nest egg

Warm Cornish gouda custard, wild garlic & toasted hazelnuts

(Optional extra course £18 supplement)

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

Baked turnip with chestnut, capers & coffee beans

Selection of cheeses from the trolley, prune & walnut loaf & seasonal chutney

(Optional extra course £14 supplement)

Blood orange & beetroot sorbet, olive oil & marjoram

Pistachio, avocado & sorrel

or

Celeriac with pine & cobnuts

Acorn

Chocolate & burnt cypress bark

Wine pairing: Classic 95, Iconic 250 & Hedonistic 495