

HIDE ABOVE

VEGETARIAN TASTING MENU

Vegetables
Bread & broth

Dressed leeks with hazelnut & black truffle

Tartare of roasted aubergine, shimeji mushroom & violet mustard

Nest egg

Warm hay custard, Jerusalem artichoke & sage butter
(Optional extra course £24 supplement)

King oyster mushroom, celeriac and pickled elderberries

Barbecued spiny artichoke; mint dressing

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

Pear & walnut ripple ice cream

Hide Baked Alaska
or
Fig leaf

Hand painted Oolong macaroon
Autumn shortbread

Wine pairing; Classic 65, Discovery 115 & Hedonistic 295

115