

HIDE ABOVE

VEGETARIAN SET LUNCH

Vegetables

Bread & broth

Warm Cornish gouda custard, wild garlic & toasted hazelnuts

or

Mixed alliums in a chilled pine infusion

Baked turnip with chestnut, capers & coffee beans

or

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

Sugared almond soufflé, preserved apricots & osmanthus icecream

(Please allow 15 minutes)

or

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

(£9 supplement)

Acorn

Chocolate & burnt cypress bark