

HIDE ABOVE

VEGETARIAN TASTING MENU

Vegetables
Bread & broth

Dressed leeks with hazelnut & black truffle

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

Nest egg

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

King oyster mushroom: raw & grilled, celeriac & pickled capers

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
Celeriac with pine & cobnuts

Hand painted Oolong macaroon
Autumn shortbread

Wine pairing; Classic 65, Discovery 115 & Hedonistic 295

115