

HIDE ABOVE

VEGETARIAN TASTING MENU

Vegetables
Bread & broth

Celeriac, avocado & angelica seed

Tartare of heritage beetroot, blueberry vinegar, rose petals & crushed pistachio; horseradish raw cream

Nest egg

White asparagus in 2 services
(Optional extra course £16 supplement)

Salt-baked turnip, camomile honey & salted butter

Charred asparagus, Sussex Slipcote, savoury pine nut praline

Garden ripple ice cream

Hide jasmine & wild peaflower Religieuse; cold-brew jasmine tea
or
Coconut

Selection of cheeses, homemade crackers, seasonal chutney made tableside
(Optional extra course £12 supplement)

Burnt Liquorice root
Gold leaf

Wine pairing; Classic 65, Discovery 115 & Hedonistic 295