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VEGETARIAN TASTING MENU

Vegetables
Bread & broth

Avocado, gooseberries & basil in a chilled osmanthus infusion

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

Nest egg

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

Salt-baked turnip, camomile honey & salted butter

Charred runner beans, Sussex Slipcote, savoury pine nut praline

Cherry 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

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Please inform us of any allergies or dietary requirements.
Some foods served may be raw or unpasteurised.

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