

# HIDE ABOVE

## VEGETARIAN TASTING MENU

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Vegetables

Bread & broth

Mixed alliums in a chilled pine infusion

Pertuis asparagus grilled over charcoal, this morning's ricotta & basil pesto

Nest egg

Warm Cornish gouda custard, wild garlic & toasted hazelnuts

*(Optional extra course £18 supplement)*

Spatzle with morels, spring vegetables & warm garlic buttermilk

Baked turnip with chestnut, capers & coffee beans

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

*(Optional extra course £14 supplement)*

Green olive oil ice cream

Pistachio, avocado & sorrel

or

Amazake mochi; plum & rosewater syrup

Acorn

Chocolate & burnt cypress bark

*Wine pairing: Classic 95, Iconic 250 & Hedonistic 495*