

# HIDE ABOVE

## VEGETARIAN TASTING MENU

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Vegetables  
Bread & broth

Ripe tomato & bread

Tartare of roasted aubergine, shimeji mushroom & violet mustard

Nest egg

Pearl barley, summer vegetables & aged parmesan  
*(Optional extra course £18 supplement)*

King oyster mushroom, celeriac and pickled elderberries

Charred runner beans, Sussex Slipcote, savoury pine nut praline

Peach & marigold sherbet

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

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

Hand painted Oolong macaroon  
Late summer shortbread

*Wine pairing; Classic 65, Discovery 115 & Hedonistic 295*