



HIDE

VEGETARIAN MENU

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread:	12
<i>Spelt, red wine & fig loaf; Wild farmed multigrain Epi baguette; Potato & onion countryside sourdough; Carrot & teff cracker served with whipped salted butter</i>	
Charcoal baked flatbread with black truffle	24

STARTERS

Tartare of candy-stripe beetroot, Moscatel grapes & fig leaf granita	24
Delica pumpkin soup with Cornish Gouda agnolotti & sage butter	28
Tartlet of this morning's ricotta, dressed wild mushrooms & nasturtium	26

MAINS

Papillote of baked pumpkin, persimmon, coconut milk & marigold	36
White beans, hispi cabbage, pickled girolles & basil; baked bread & smoked saffron sauce; aged pecorino shavings	38

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Wet polenta & free range egg yolk	16
<i>add black truffle</i>	32

DESSERT

Yorkshire rhubarb & custard Mille-feuille	18
Sage crème caramel, juniper & tender pine cones	16
Chocolate pot with cornflake Chantilly, malt caramel & Tahitian vanilla ice cream	16
Coconut	16
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Canelés cooked in beeswax	9

CHEESE & SAVOURY

Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24
Home-made crumpets with black truffle, honey & Brillat-Savarin	28

Fresh black truffle shavings available to add: 12 per gram

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
A discretionary service charge of 15% will be added to your final bill.