



## HIDE

### VEGETARIAN TASTING MENU

---

Gem  
Bread & broth  
Root & leaf

White asparagus, crushed sunflower seed & Moscatel grapes

Nest egg

Barbecued glazed cauliflower fungus with nasturtium

Homemade spelt & quinoa tempeh with smoked tomato sauce,  
fig leaf hummus & warm spices

Selection of cheeses from the trolley, seasonal fruit loaf & chutney  
*(Optional extra course £24 supplement)*

Blood orange, olive oil & marjoram

Sweet potato, banana & custard pie

Canelé cooked in beeswax  
Yorkshire rhubarb & marigold macaroon

*Wine pairing: Classic 105, Iconic 245, Epic 555 & Hedonistic 1795*