



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

HIDE Easter Egg

Canelé cooked in beeswax
Spring macaroon

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1995