



## HIDE

### VEGETARIAN TASTING MENU

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Gem  
Bread & broth  
Courgette & basil

Jerusalem artichokes with sour cherry, sesame & warm spices

Nest egg

Roast cauliflower with ras el hanut, date molasses & Damascus rose

Coconut labne grilled over charcoal; warm spices, green herbs & lime dressing

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

Burnt lemon ice cream, fragrant herbs

Popcorn religieuse; chilled jasmine milkshake

Canelé cooked in beeswax  
Smoked butter fudge

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