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### VEGETARIAN TASTING MENU

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Gem  
Bread & broth  
Root & leaf

Ripe melon with marigold & Graceburn

Nest egg

Spring vegetables cooked over charcoal & smoked almond romesco

Courgettes with basil, black olive & pine nuts

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

Elderflower sherbet; yuzu sake

Jasmine parfait, grapefruit & olive oil

Canelé cooked in beeswax  
Spring macaroon

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