



HIDE

VEGETARIAN MENU

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread:	11
<i>Artichoke & new potato focaccia; Khorasan pitta with feta & olives; WildFarmed baguettes; Black garlic & nettle twist, served with whipped salted butter</i>	
Nest egg	12
Charcoal baked flatbread topped with ripe tomato, basil & black olive	18

STARTERS

Ripe melon with marigold & Graceburn	24
This morning's burrata with strawberries, basil & black olive	24
Sweetcorn agnolotti, barbecued cordyceps & garlic butter	28

MAINS

Spring vegetables cooked over charcoal & smoked almond romesco	28
White beans, courgettes, tomato & basil; baked bread & smoked saffron sauce; aged pecorino shavings	38

SIDES

London lettuce, crème fraiche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	9
Buttered Jersey Royals	9

DESSERT

Jasmine parfait, grapefruit & olive oil	16
Summer peach tartlet with lavender; chilled punch	16
Cherry, mahleb & cocoa nib ice cream sundae	16
Baked milk, milk ice cream, red berries & sponge cake <i>For 2 people to share</i>	16 / pp
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18

CHEESE & SAVOURY

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

"Essential" cookbook, signed by Ollie Dabbous 30