



HIDE

VEGETARIAN MENU

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread:	12
<i>Olive & rosemary focaccia; Wild farmed malted baguette; Black sesame & shitake sourdough; Dukkha & London honey cracker served with whipped salted butter</i>	
Nest egg	12
Charcoal baked flatbread with black truffle / white truffle	24 / 46

STARTERS

Tartare of candy-stripe beetroot, moscatel grapes & fig leaf granita	24
Sweetcorn agnolotti, barbecued cordyceps, mushroom & lemon verbena broth	28
Tartlet of this morning's ricotta, dressed wild mushrooms & nasturtium	26

MAINS

Papillote of baked pumpkin, persimmon, coconut milk & marigold	36
White beans, hispi cabbage, pickled girolles & basil; baked bread & smoked saffron sauce; aged pecorino shavings	38

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Wet polenta & free range egg yolk	16
<i>add black truffle / add white truffle</i>	32 / 50

DESSERT

Earl Grey custard; poached quince with honey wine, saffron & cardamom	16
Pear sorbet, chervil syrup & toasted angelica seed	14
Chocolate pot with cornflake Chantilly, malt caramel & Tahitian vanilla ice cream	16
Coconut	16
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Canelés cooked in beeswax	9

CHEESE & SAVOURY

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

Fresh black or white truffle shavings available to add: 12 per gram / 20 per gram

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
A discretionary service charge of 15% will be added to your final bill.