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VEGETARIAN TASTING MENU

Gem
Bread & broth
Root & leaf

Ripe melon with marigold & Graceburn

Nest egg

Spring vegetables cooked over charcoal & smoked almond romesco

White beans, courgettes, tomato & basil;
baked bread & smoked saffron sauce; aged pecorino shavings

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

Fresh burrata ice cream, crystallised cocoa nibs & grape molasses

Summer peach tartlet with lavender; chilled punch

Canelé cooked in beeswax
Orange blossom croustade

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