



HIDE

VEGETARIAN MENU

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread: <i>WildFarmed baguette; Broad bean & basil pesto focaccia; Braised bulgur Sourdough; Spring crackers; served with whipped salted butter</i>	11
Nest egg	12
Charcoal baked flatbread topped with morels & wild garlic	28

STARTERS

White asparagus, crushed sunflower seed & Moscatel grapes	18
Kohlrabi shavings with ripe pear & perilla in a chilled pine broth	24

MAINS

Homemade spelt & quinoa tempeh with smoked tomato sauce, fig leaf hummus & warm spices	28
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SIDES

London lettuce, crème fraiche & elderflower vinegar dressing	12.5
Grilled brassica vinaigrette	9
Buttered Jersey Royals	9

DESSERT

Blood orange with frozen yoghurt, soft pistachio cake & fragrant herbs	16
HIDE Easter Egg	16
Warm hazelnut cake, avocado leaf butterscotch, blackberry & buttermilk ripple <i>For two to share; pre-order or allow 15 minutes</i>	16 / pp
Gianduja ganache, basil moss & sheep's milk sorbet	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Blood orange, olive oil & marjoram	14

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

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.