



HIDE

VEGETARIAN MENU

TO GRAZE

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| Giarraffa green olives with garlic, lemon & rosemary | 6 |
| Freshly baked bread: | 13 |
| <i>Spelt, red wine & fig loaf; Wild farmed multigrain Epi baguette; Potato & onion countryside sourdough; Carrot & teff cracker served with whipped salted butter</i> | |
| Charcoal baked flatbread with black truffle | 24 |

STARTERS

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| Fresh peas & marigold agnolotti with garlic buttermilk & yellow courgette | 28 |
| White asparagus & meadowsweet tartlet with sunflower seed praline & sheep's milk labne | 28 |

MAINS

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| Papillote of baked white beetroot, figs, coconut milk & marigold | 36 |
| Barbecued heritage carrots, kalettes, sesame labne, dukkah & sweet curry dressing | 38 |

SIDES

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| London lettuce, crème fraîche & quince vinegar dressing | 12.5 |
| Charred broccoli vinaigrette | 11 |
| Wet polenta & free range egg yolk | 16 |
| <i>Add black truffle</i> | 32 |

DESSERT

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| Yorkshire rhubarb & custard mille-feuille | 18 |
| Sage crème caramel, juniper & tender pine cones | 16 |
| Warm chocolate tart & oak ice cream | 16 |
| Coconut | 16 |
| Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream | 18 |
| Canelés cooked in beeswax | 9 |

CHEESE & SAVOURY

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

Fresh black truffle shavings available to add: 12 per gram