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## VEGETARIAN TASTING MENU

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Gem  
Bread & broth  
Root & leaf

Tartare of candy-stripe beetroot, Moscatel grapes & fig leaf granita

Truffle tart

Papillote of baked pumpkin, persimmon, coconut milk & marigold

Barbecued heritage carrots, kalettes, sesame labne,  
dukkah & sweet curry dressing

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

Blood orange, marjoram & Lecciana olive oil

Coconut

Canelé cooked in beeswax  
Pebble

*Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295*