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VEGETARIAN TASTING MENU

Gem
Bread & broth
Root & leaf

Peas, mint & yuzu

Truffle tart

Papillote of baked white beetroot, figs, 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