



## HIDE

### VEGETARIAN MENU

#### TO GRAZE

---

Giarraffa green olives with garlic, lemon & rosemary	6
Freshly baked bread: <i>Wild garlic &amp; potato focaccia; Pomodori, ricotta &amp; pine nut roll; Toasted buckwheat baguette; Red chilli &amp; sesame sourdough; Buttermilk &amp; allium cracker served with whipped salted butter</i>	13
Charcoal baked flatbread with black truffle	24

#### STARTERS

---

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

#### MAINS

---

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

#### SIDES

---

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

---

Yorkshire rhubarb & custard mille-feuille	18
HIDE Golden Easter egg	16
Warm chocolate tart & oak ice cream	16
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Canelés cooked in beeswax	9

#### CHEESE & SAVOURY

---

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*