



HIDE

VEGETARIAN TASTING MENU

Gem
Bread & broth
Root & leaf

Peas, mint & yuzu

White asparagus, Clarence Court smoked egg
& morels cooked over juniper

Papillote of baked white beetroot, figs, coconut milk & marigold

Barbecued heritage carrots, purple sprouting broccoli, 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

Staircase

Canelé cooked in beeswax
Pebble

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