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## VEGETARIAN MENU

### TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	7
Freshly baked bread:	13
<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>	
Charcoal baked flatbread topped with ripe tomato	18

### 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, purple sprouting broccoli, sesame labne, dukkah & sweet curry dressing	38

### SIDES

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London lettuce, crème fraîche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10

### DESSERT

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Meadow hay ice cream, oat cake, strawberries & lemon verbena	16
Mango & passion fruit baked Alaska	18
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

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Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24
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