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VEGETARIAN TASTING MENU

Gem
Bread & broth
Root & leaf

Isle of Wight tomatoes, goat's curd, basil & summer berries

Celeriac, coddled egg & maitake cooked over juniper

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

Barbecued courgettes, fresh peach, ricotta & pickled roses

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

Sun-sweet melon & rose

Staircase

Canelé cooked in beeswax
Pebble

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