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VEGETARIAN MENU

TO GRAZE

Freshly baked bread:	13
<i>Lovage pesto & potato focaccia; Thyme & pickled onion bun; Frekkeh & quinoa baguette; Chelmer sourdough; Tomato puff pastry twists served with whipped salted butter</i>	

STARTERS

Heritage tomatoes, goat's curd, basil & summer berries tartlet	24
Sweetcorn gyoza, Spenwood broth, barbecued Cordyceps & Australian black truffle	34

MAINS

Crushed turnip, mustard fruit purée, pine nuts & ripe pear	32
Chargrilled courgettes, fresh peach, ricotta & pickled roses	38

SIDES

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

DESSERT

Australian black truffle chocolate tart, hazelnut, cookies & cream	22
Meadow hay ice cream, oat cake, strawberries & lemon verbena	16
White peach, whipped vanilla cheesecake & burnt milk crisp	16
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Milk soft serve, sour cherries & Lecciana olive oil	14

CHEESE & SAVOURY

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