



HIDE

VEGETARIAN MENU

TO GRAZE

Freshly baked bread:	13
<i>Parsley pesto & roasted parsnip sourdough; Sweet potato & goats cheese roll; Red Leicester & wholegrain mustard baguette; Rose harissa & fennel ciabatta ; Black garlic & potato epi served with whipped salted butter</i>	

STARTERS

Candy beetroot tartare, fresh figs with a green apple & fig leaf sauce	24
Heritage tomatoes, goat's curd, basil & wild berries tartlet	24
Sweetcorn gyoza, Spenwood broth, barbecued Cordyceps with black truffle / with white truffle	34 / 56

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

Black truffle tart, hazelnut, cookies & cream / with white truffle	22 / 42
Black fig, fig leaf granita, vanilla whipped cheesecake & burnt milk	16
Red plum & Tahitian vanilla custard soft serve with mini beignets	17
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18

CHEESE & SAVOURY

Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24
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Fresh white truffle shavings available to add: 18 per gram

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.
A discretionary service charge of 15% will be added to your final bill.