



HIDE

VEGETARIAN MENU

TO GRAZE

Freshly baked bread: 13

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

STARTERS

Candy beetroot tartare, grapes & horseradish 24

Delica pumpkin tartlet with ricotta & orange blossom 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, ripe plum & pickled roses 38

SIDES

London lettuce, crème fraîche & quince vinegar dressing 12.5

Charred broccoli vinaigrette 11

Crispy potato cake 10

Wet polenta & free range egg yolk 16

add black truffle / add white truffle 32 / 50

DESSERT

Black truffle tart, hazelnut, cookies & cream / with white truffle 22 / 42

HIDE Yule log 17

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

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.