



HIDE

VEGETARIAN MENU

TO GRAZE

Freshly baked bread:	13
<i>Chestnut sourdough; Carrot & caraway baguette; Cranberries & pickled walnut rye loaf; Salted pretzel epi served with whipped butter</i>	

STARTERS

Candy beetroot tartare, grapes & fig leaf	24
Delica pumpkin tartlet with ricotta & orange blossom	24
Black truffle creste di gallo, Violetta artichokes, basil & morels	34 / 56

MAINS

Crushed turnip, mustard fruit purée, pine nuts & ripe pear	32
Barbecued heritage carrots, kalettes, sesame labne, dukkah & sweet curry dressing	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
<i>add black truffle</i>	32

DESSERT

Citrus tart, whipped lemon posset & blood orange sorbet	18
Steamed brown sugar sponge with goats milk & pumpkin ice cream	17
Yorkshire rhubarb & Tahitian vanilla custard soft serve with mini beignets	17
Staircase	18
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Apple tarte Tatin with Calvados & lemon thyme ice cream	
<i>per slice / to share</i>	17 / 50

CHEESE & SAVOURY

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