



HIDE

VEGETARIAN MENU

TO GRAZE

Freshly baked bread:	13
<i>Leek & potato buttermilk sourdough; Courgette & feta focaccia; Smoked almond & golden raisin rye loaf; Seeded wholegrain epi served with whipped butter</i>	

STARTERS

Candy beetroot tartare, grapes & fig leaf	24
Wye valley asparagus, fresh peas, yuzu & ricotta tartlet	24
Black truffle creste di gallo, Violetta artichokes, basil & morels	32 / 47

MAINS

Stuffed red pepper glazed with pomegranate molasses, black olive & tahini	36
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
Barbecued Jersey Royals	10

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
HIDE Easter egg	17
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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