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### VEGETARIAN TASTING MENU

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Bread & broth  
Root & leaf

Beetroot tartare, pistachios & Sakura granita

Celeriac, coddled egg & maitake cooked over juniper

Stuffed red pepper glazed with pomegranate molasses, black olive & tahini

Barbecued heritage carrots, kalettes, sesame labne, dukkah & sweet curry dressing

Selection of cheeses from the trolley, seasonal fruit loaf & chutney  
*Optional extra course 24 supplement*

Verjus & maple sherbet

Staircase

Canelé cooked in beeswax  
Pebble

*Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295*

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