



HIDE

VEGETARIAN MENU

TO GRAZE

Freshly baked bread:	13
<i>Country wild sourdough; Basil & kalamata olive focaccia; Apricot & hazelnut rye loaf; Chimichurri & tomato twist served with whipped butter</i>	

STARTERS

Beetroot tartare, pistachios & Sakura granita	24
Burrata tortelli, datterini tomatoes & 'nduja	22 / 34
Heritage tomatoes, goat's curd, basil & summer berries tartlet	24

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 fraiche & elderflower vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10
Barbecued Jersey Royals	10

DESSERTS

Alphonso mango, galangal & passion fruit mille-feuille	17
Strawberry & clotted cream floating island	17
Raspberry, verbena & vanilla cheesecake 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

Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	24
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Australian black winter truffle £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.