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VEGETARIAN TASTING MENU

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

Ginger, apple & tarragon

Staircase

Canelé cooked in beeswax
Pebble

Wine pairing: Traditional 115, Discovery 195, Epic 495 & Hedonistic 995