HIDE

VEGETARIAN MENU

TO GRAZE

Freshly baked bread: Sivri pepper & chilli sourdough; Crispy potato & thyme baguette; Fig & walnut rye loaf; Chocolate malt & sweet onion Epi served with whipped butter	13

STARTERS

Beetroot tartare, pistachios & Sakura granita	24
Hand-cut rigatoni in a pecorino truffle sauce, roasted ceps with shaved black truffle / white truffle	39 / 62
Delica pumpkin tartlet with orange blossom & ricotta	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 & quince vinegar dressing	12.5
Charred broccoli vinaigrette	11
Crispy potato cake	10

DESSERTS

Brown sugar crème caramel with blood plum & Pedro Ximénez sherry	16
Sour cherry & pistachio Paris Brest with Cocoa nib ice cream	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 *per slice / to share*	17 / 50

CHEESE

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

Fresh white truffle shavings available to add: 15 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.