

# HIDE ABOVE

## VEGETARIAN TASTING MENU

---

Vegetables  
Bread & broth

Dressed leeks with hazelnut & black truffle

Tartare of Heritage beetroot, pistachio praline, pickled rose petals & raw horseradish crème crue

Nest egg

Warm hay custard, Jerusalem artichoke & sage butter  
*(Optional extra course £24 supplement)*

Fennel: barbecued, purée & shavings, with crushed marigold & green peppercorns

Celeriac shavings & broth with pine & lovage

Selection of cheeses, homemade crackers, seasonal chutney made tableside  
*(Optional extra course £14 supplement)*

Miyagawa sorbet with prickly ash

Hide Baked Alaska  
or  
Celeriac with pine & cobnuts

Acorn  
Gold, frankincense & myrrh

*Wine pairing; Classic 70, Discovery 115 & Hedonistic 295*

115

HIDE ABOVE

Not all ingredients are listed in the menu descriptions so please do inform us of any dietary requirements.  
Some foods may be served raw or unpasteurised.