

HIDE ABOVE

8 COURSE VEGETARIAN MENU

Gem

Bread & broth

Glazed chestnuts with muscovado & fennel pollen

Steamed garlic custard, summer corn, beans & meadowsweet

Nest egg

Green & yellow courgette, orzo & black truffle

Globe artichoke, fried breacrums & summer leaves

Glazed cep, warm mushroom dashi & sea vegetables

Selection of cheeses from the trolley, seasonal rye loaf & chutney

(Optional extra course £16 supplement)

Beeswax ice cream; Maraschino syrup

Blackberries & toasted summer corn

Shiso & gooseberry wrap

Chocolate tartlet with puffed cereals & grains

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140