

HIDE ABOVE

VEGETARIAN TASTING MENU

Vegetables

Bread & broth

Tokyo turnip with crème cru, baked apple & fresh wasabi

Alliums with tarragon & smoked rapeseed mayonnaise

Nest egg

Warm Cornish gouda custard, wild garlic & toasted hazelnuts

(Optional extra course £18 supplement)

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

Celeriac shavings & broth with pine & lovage

Selection of cheeses, homemade crackers & seasonal chutney

(Optional extra course £14 supplement)

Blood orange & beetroot sorbet, olive oil & marjoram

Pistachio, avocado & sorrel

or

Celeriac with pine & cobnuts

Acorn

Chocolate & burnt cypress bark

Wine pairing: Classic 95, Iconic 185 & Hedonistic 495