

# HIDE ABOVE

## 5 COURSE VEGETARIAN MENU

---

Gem

Bread & broth

Jerusalem artichoke shavings with hazelnuts & sea truffle

Nest egg

Yellow courgette in a crushed nasturtium broth

Baked heritage beetroot, pickled rose petals & summer berries;  
savoury pistachio praline

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

*(Optional extra course £18 supplement)*

Warm violino pumpkin; Gianduja & ice-cream of the seeds

or

Meadowsweet milk veil, tender quince, bee pollen & this morning's ricotta

Beach rose lokum

Orange blossom kataifi

*Wine pairing: Classic 80, Iconic 210 & Hedonistic 415*