

HIDE ABOVE

5 COURSE VEGETARIAN MENU

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Gem

Bread & broth

Jerusalem artichoke shavings with hazelnuts & sea truffle

Nest egg

Yellow courgette in a crushed nasturtium broth

Roast hispi cabbage with smoked walnut praline & quince miso

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*

110