

HIDE ABOVE

8 COURSE VEGETARIAN MENU

Gem

Bread & broth

Jerusalem artichoke shavings with hazelnuts & sea truffle

Tender pumpkin in a chilled pandan leaf broth

Nest egg

Glazed chestnuts with muscovado & fennel pollen

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 £16 supplement)

Lemon verbena sherbet with fragrant herbs & olive oil

Blackberries & toasted corn

or

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

Beach rose lokum

Orange blossom kataifi

Wine pairing: Classic 105, Iconic 280 & Hedonistic 545

140