

# HIDE ABOVE

## 8 COURSE VEGETARIAN MENU

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Gem

Bread & broth

Glazed chestnuts with muscovado & fennel pollen

Tender pumpkin in a chilled pandan leaf broth

Nest egg

Pickled vegetables, orzo & black truffle

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

Yellow courgette in a crushed nasturtium broth

Selection of cheeses from the trolley, seasonal rye loaf & chutney  
*(Optional extra course £16 supplement)*

Beeswax ice-cream; Maraschino syrup

Blackberries & toasted corn

Shiso & gooseberry wrap

Chocolate tartlet with puffed cereals & grains

*Wine pairing: Classic 105, Iconic 280 & Hedonistic 545*