



THE HYDE GARDEN

VEGAN TASTING MENU

AMUSE- BOUCHE

HERITAGE BEETROOT

candied walnuts, chicory, compressed black berries, muscatel vinegar

ROASTED BUTTERNUT SQUASH SOUP

caramelised apple, pumpkin seeds, coconut foam

MOSAIC OF VEGETABLES

Tuscan vegetables, spring green, tomato and basil fondue

PRE-DESSERT

VARIATION OF PEARS

pear sorbet, ginger crumble, sesame tuile, sweet pear chutney

CROUSTILLANT

vegan tuille, chantilly cream, pearls mandarin, mango gel, raspberry & rose water sorbet

Flight of wine - £40.00

Seven course tasting menu - £55.00