



THE HYDE GARDEN

## VEGAN TASTING MENU

### Amuse - Bouche

#### Heritage beetroot

Candied walnuts, chicory, muscatel vinegar, compressed black berries

#### 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 crumbled, pistachio sponge. Sweet pear chutney, maple syrup

#### Croustillant

Vegan tuille, Chantilly mastic, pearls mandarin, mango gel, raspberry & rose water sorbet

*Seven course tasting menu £55.00*