

HIDE GROUND

TO GRAZE

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| Giarraffa green olives with garlic, lemon & rosemary | 4 |
| Freshly baked bread: | 6 |
| <i>Smoked rye sourdough, freshly ground spelt baguette, artichoke & sage brioche, miso bread with soy beans, spring onion & linseed wafer</i> | |
| Home-cured charcuterie: | |
| <i>Goose with sage & fenugreek</i> | 8 |
| <i>Saddleback pork with oregano & fennel seed</i> | 8 |
| <i>Cornish salt-marsh lamb with lesser calamint</i> | 8 |
| <i>A selection of all three</i> | 12 |
| Porthilly oysters / with caviar | each 3 / 8 |
| Chicken liver parfait, fig & hibiscus chutney & toasted brioche | 9 |
| Soft-shell crab tempura with thai basil & green peppercorns | 11 |
| Charcoal baked flatbreads: | |
| <i>Pickled St George mushrooms, Lardo di Colonnata & wild garlic</i> | 12 |
| <i>Beetroot hummus & leaves, Graceburn & zahter</i> | 9 |
| <i>Tarama & pickled radishes</i> | 9 |

STARTERS

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| Burrata, confit tamarillo, basil & fennel pollen | 16 |
| Yellow & green courgette in two servings | 19 |
| Pea & marigold pasta parcels; broth made from the pods | 16 |
| Cured salmon with basil & pine | 19 |
| Cornish mackerel tartare; iced eucalyptus | 16 |
| Crab tartlet with avocado & kaffir lime | 22 |

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MAINS

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|---|-------|
| Poached Chilean sea bass with toasted buckwheat, radish & nasturtium | 36 |
| Steamed Cornish turbot with lemon verbena & celery | 39 |
| Barbecued octopus with smoked aubergine & crushed pine nuts | 36 |
| New season Herdwick lamb cooked over charcoal, Pertuis asparagus | 36 |
| Hand-cut pasta with tender rabbit, spring vegetables, marjoram & morels; wild garlic pesto | 28 |
| Warm split pea soup with fig leaf oil, this morning's ricotta & baked onions | 24 |
| 50 day-aged short-horn beef rib cooked over charcoal to share: <i>Served with artichokes, crushed green herbs & garlic mayonnaise, smoked tomato, rocket & parmesan salad, crispy onions</i> | 48/pp |

SIDES

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| Green salad with spring onion, lemon & marjoram | 6 |
| Charred broccoli vinaigrette | 6 |
| Minted Jersey Royals with salted butter | 8 |

DESSERT

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| Selection of ice creams & sorbet: <i>Sheep milk sorbet, fresh sorrel juice, rose petals & meringue</i> | 11 |
| <i>Elderflower sherbet; gooseberry & kiwi compote</i> | 9 |
| <i>Strawberry and woodruff split</i> | 11 |
| Lemon verbena tartlet with Baux Valley olive oil | 12 |
| Orange blossom custard doughnut | 9 |
| Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream | 14 |
| Canelés cooked in beeswax | 4 |

CHEESE & SAVOURY

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| Cave-aged Comté, fresh heather honeycomb; prune & walnut loaf | 14 |
| Selection of cheeses, apricot & Moscatel chutney, prune & walnut loaf | 14 |