

# HIDE GROUND

## TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	6
<i>Smoked rye sourdough, freshly ground spelt baguette, artichoke &amp; sage brioche, miso bread with soy beans, spring onion &amp; linseed wafer</i>	
Home-cured charcuterie:	
<i>Goose with sage &amp; fenugreek</i>	8
<i>Saddleback pork with oregano &amp; 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
Avocado, radish & mixed leaf salad, toasted seeds & rapeseed dressing	11
Selection of cheeses, apricot & Moscatel chutney, prune & walnut loaf	14
Cave-aged Comté, fresh heather honeycomb, prune & walnut loaf	14
Strawberry and woodruff split	11
Orange blossom custard doughnut	9
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Canelés cooked in beeswax	4