

# HIDE GROUND

Peach & kaffir lime Bellini  
*Peach, kaffir lime leaf, sparkling wine*

## TO SHARE

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Giaraffa green olives with rosemary & garlic

Charcoal baked flatbread, ripe tomato & tarama

Porthilly oysters with Amalfi lemon

Tempura aubergine with Thai basil & green peppercorns

## STARTERS

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This morning's burrata, poached apricot, lemon balm & olive oil

or

Chicken liver parfait, warm buckwheat waffle, fig & hibiscus chutney

or

Tuna tartare with watermelon & marigold

or

HIDE Croque Monsieur  
*(Black truffle £15 supplement)*

## MAINS

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Fresh linguine with Cornish crab, garlic & parsley

or

Barbecued short rib of beef, crispy potato cake,  
onion rings & crushed green herbs; salad of smoked tomatoes & artichoke  
*(£9 supplement)*

or

Spiced poussin roast over charcoal, gem lettuce, toasted fregola & herb labne  
*(For two people to share)*

or

Grilled sourdough with crushed avocado, herb dressing & soft poached Cacklebean egg

## DESSERT

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Banana & custard soft-serve; brioche soaked in milk jam

or

Chocolate brioche, tonka bean ganache, candied orange & fragrant herbs

or

Cherry ripple Paris-Brest  
*(For two people to share)*

or

Locally made stracciatella on toasted crystal bread, summer savoury & honey  
*(£9 supplement)*