

# HIDE GROUND

## TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	3
Freshly baked bread:	6
<i>Ancient grain sourdough, classic baguette, malted rye bread, fig leaf oil &amp; green olive focaccia</i>	
Selection of raw & pickled seasonal vegetables	5
Home-cured charcuterie:	9
<i>Goose with sage &amp; fenugreek</i>	9
<i>Saddleback pork jowl with caraway &amp; juniper</i>	9
<i>Cornish salt-marsh lamb with lesser calamint</i>	9
<i>A selection of all three</i>	12
Porthilly oysters	each 3
7 year aged Simmenthal beef tartare with tobacco, nasturtium & molasses	9
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	9
Charcoal baked flatbreads:	
<i>Ricotta made locally this morning, with crushed green herbs</i>	9
<i>Morels, Lardo di Colonnata &amp; wild garlic</i>	9
<i>Sesame labne, pickled vegetables &amp; crushed seeds</i>	9

## STARTERS

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Kohlrabi, ripe pear, elderflower vinegar & perilla	12
Candy stripe beetroot with marigold, orange & pistachio	12
Toasted white & green asparagus; meadowsweet & warm hay buttermilk	14
Red prawns with fragrant herbs; chilled broth made from the shells	16
<i>With Exmoor caviar</i>	supplement 18
Cornish mackerel tartare; iced eucalyptus	12
Chestnut parcels in a light duck broth	12
Grilled langoustines with rosemary & sea truffle	28
Warm onion soup, smoked eel & bitter leaves	14

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## MAINS

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Steamed turbot with lemon verbena; sauce made from bones	28
<i>With Exmoor Caviar</i>	supplement 18
Skrei cod with toasted buckwheat & black radish	26
Barbecued octopus, moscatel grapes, lovage & white miso	28
Cornish lamb cooked over the embers, violet mustard, aubergine & smoked kelp	32
Grilled spiced quail, date syrup, globe artichoke & toasted grains	28
Roast veal sweetbread, smoked almond praline, cooked & raw root vegetables	32
Seasonal vegetables, spelt & basil in a warm Spenwood broth	18

## SIDES

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Green salad with spring onion, lemon & marjoram	5
Charred broccoli vinaigrette	5
Mash & gravy	8

## DESSERT

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Selection of soft-serve ice creams & sorbet:	each 8
<i>Sheep's milk ice cream, fresh sorrel juice, rose petals &amp; meringue</i>	
<i>Barley malt ice cream; warm Gianduja, pecans &amp; azuki beans</i>	
<i>Pear sorbet, chervil syrup &amp; toasted angelica seeds</i>	
Lemon verbena tartlet with Baux valley olive oil	9
Earl Grey custard; apple shavings soaked in honey wine & saffron	9
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	12
Canales cooked in beeswax	4

## CHEESE & SAVOURY

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Burrata with confit tamarillo, basil & fennel pollen	12
Cave-aged Comte, served with fresh heather honeycomb & wood-fired rye bread	12
Selection of cheeses, served with Victoria plum chutney & malted caraway crackers	12
Tarte fine of Kentish apples & homemade black pudding; mustard crème cru	12