

HIDE GROUND

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

TO SHARE

Giaraffa green olives with rosemary & garlic

Charcoal baked flatbread with roast peppers, Graceburn & oregano

Porthilly oysters with Amalfi lemon

Tempura aubergine with Thai basil & green peppercorns

STARTERS

This morning's burrata, ripe Caline plums, lemon balm & olive oil

or

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

or

Salmon tartare with watermelon & marigold

or

HIDE Croque Monsieur

(Black truffle £15 supplement)

MAINS

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

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

or

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

or

Raspberry & fennel Paris-Brest

(For two people to share)

or

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