

# HIDE GROUND

## TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>Seeded overnight sourdough; traditional baguette; fig leaf, rosemary &amp; green olive focaccia</i>	
Home-cured charcuterie: <i>Goose with sage &amp; fenugreek</i>	9
<i>Saddleback pork with fennel seed &amp; black pepper</i>	9
<i>Herdwick lamb with rosemary</i>	9
<i>A selection of all three</i>	12
Chicken liver parfait, quince & Moscatel chutney, toasted brioche	11
Soft-shell crab tempura with Thai basil & green peppercorns	12
Charcoal baked flatbread with sesame labne & pickled vegetables	11

## CAVIAR & OYSTERS

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Porthilly oysters / with Exmoor caviar / with Beluga caviar	each 4 / 9 / 16
Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraiche, chives, pickled shallot &amp; toasted crystal bread</i>	

## STARTERS

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Blue prawns with ripe avocado & fig leaf oil; chilled broth made from the shells	28
This morning's burrata, confit tamarillo, basil & fennel pollen	18
Toasted green & white asparagus, warm hay buttermilk & soft-boiled duck egg	24
Candy stripe beetroot with blood orange, pistachio & marigold	19
Spring vegetable tartlet	18
Fresh linguine with Brixham crab, garlic & parsley	24 / 32

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.  
Some foods may be served raw or unpasteurised.  
A discretionary service charge of 15% will be added to your final bill.

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## MAINS

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Halibut cooked over charcoal with globe artichoke, basil & Cornish mussels	39
Barbecued octopus, grain salad, romaine & romesco	38
Bulgogi glazed Iberico pork with spring onion & white miso	38
Roast Herdwick lamb with spring vegetables & clover	38
Spring vegetables in a warm Spenwood broth, garlic & basil	28
50 day-aged short-horn beef ribeye cooked over charcoal to share <i>Served with virgin rapeseed béarnaise, crispy potato cake, onion rings &amp; salad of landcress, parmesan &amp; smoked tomato</i>	48/pp

## SIDES

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London lettuce, crème fraiche & elderflower vinegar dressing	9
Charred broccoli vinaigrette	7
Buttered Jersey Royals	9

## DESSERT

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Marjoram ice cream, celery & rose	12
Ripe Gariguettes strawberries & sweet woodruff ice cream	12
Lemon verbena tartlet with Baux Valley olive oil	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	16
Freshly baked lavender madeleines with Tahitian vanilla cream	16

## CHEESE & SAVOURY

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Selection of cheeses, seasonal fruit loaf, quince & Moscatel chutney	16
Locally made Stracciatella on toasted crystal bread, rosemary honey & green olive	16

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