

# HIDE GROUND

## SET LUNCH

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Ripe tomato on toast, basil & black olive

or

Charred mackerel & crushed turnip in a light broth

Warm veal rillettes, mushroom shavings & pickled garlic buds

*(add black truffle, £9 supplement)*

or

Sea bream poached at the table, tempura Autumn mushrooms &

shallots petals

or

Courgettes: grilled, beignets & pickled, with Graceburn & basil

Milky blue oolong soft-serve, blueberries & lemon balm

or

Soaked orange blossom cake with olive oil & strained yoghurt

or

Selection of cheeses, plum & elderflower chutney, pistachio &

red wine loaf

*(£9 supplement)*

38

## SIDES

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Green salad with spring onion, lemon & marjoram 7

Charred broccoli vinaigrette 7

Wet polenta with parmesan & free range egg yolk / white truffle 9/19

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.