

HIDE GROUND

Seasonal Bellini
Mirabelle plum, orange, timur pepper, sparkling wine

TO SHARE

Giaraffa green olives with rosemary & garlic
Charcoal baked flatbread & garlic aioli
Tempura aubergine with Thai basil & green peppercorns

STARTERS

This morning's burrata, pistou of beetroot, blackberries, tarragon & hazelnuts
or
Chicken liver & foie gras parfait, warm buckwheat waffle, quince chutney
or
Salmon tartare with watermelon & marigold
or
Three Porlock oysters with Amalfi lemon

MAINS

Fresh linguine with Cornish crab, garlic & parsley
or
HIDE Weekend roast
Roast Yorkshire duck, duck fat crispy potatoes, tender carrots & leeks, hispi cabbage with
mustard seed buttermilk & black pudding, duck gravy
(£9 supplement)
or
HIDE Croque Monsieur
(Black truffle / White truffle 15/30 supplement)
or
Grilled sourdough with crushed avocado, herb dressing & soft poached Cacklebean egg

DESSERT

Banana & custard soft-serve; brioche soaked in milk jam
or
Chocolate brownie with Brazil nuts & argan oil; strained sheep's milk yoghurt
or
Warm cobnut tart; cascade hops ice-cream
(For two people to share, please allow 15 minutes to bake)
or
Homemade crumpets with honey truffle & Brillat-Savarin
(£9 supplement)