

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>New potato & confit garlic focaccia, cornbread, campaillou sourdough, chorizo & green olive brioche, basil & lemon thyme crispbread</i>	
Home-cured charcuterie:	
<i>Goose with sage & fenugreek</i>	9
<i>Saddleback pork with oregano & fennel seed</i>	9
<i>Cornish salt-marsh lamb with lesser calamint</i>	9
<i>A selection of all three</i>	12
Porthilly oysters / with caviar	each 3 / 8
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	9
Soft-shell crab tempura with thai basil & green peppercorns	11
<i>La Grande Année 2008, Bollinger, Champagne, France</i>	38
Charcoal baked flatbread topped with ripe tomato, tarama & black olive	12

STARTERS

Burrata with ripe Caline plums, lemon balm & olive oil	18
Yellow & green courgette in two servings	19
Black truffle pasta parcels & coco beans in a warm Spenwood broth	28
Cured salmon with basil & pine	19
Grilled jumbo langoustine; light chowder of the shell	36
Crab tartlet with ripe fig, lovage & avocado	24

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 12.5% will be added to your final bill.

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MAINS

Glazed Scottish salmon with miso; cucumber salad, mustard & molasses	38
Sea bream cooked at the table in its own stock; celery, yuzu & toasted wild rice	34
Barbecued octopus with smoked aubergine & crushed pine nuts	36
Roast duck laquered with honey & spices; almonds, cherries & ruby endive	38
Grilled chicken with warm spices & buttered wheat, pickled fennel & rose petals	32
Summer vegetables cooked over charcoal, smoked almond romesco & pecorino	28
50 day-aged short-horn beef rib cooked over charcoal to share: <i>Served with artichokes, crushed green herbs & garlic mayonnaise, smoked tomato, rocket & parmesan salad, crispy onions</i>	48/pp

SIDES

Green salad with spring onion, lemon & marjoram	6
Charred broccoli vinaigrette	7
Pink Fir potatoes with salted butter	8

DESSERT

Selection of ice creams & sorbet:	
<i>Heather ice cream with bilberries, honey & rye</i>	12
<i>Mango and pandan leaf sundae</i>	12
<i>Watermelon sorbet & yoghurt ripple, mint & pomegranate</i>	11
Ripe Caline plums in their own juice; warm plum kernal cake	14
Orange blossom & pistachio cassata	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
English lavender marshmallow	4

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb; apricot & hazelnut loaf	14
Selection of cheeses, apricot & Moscatel chutney, apricot & hazelnut loaf	14
Home-made crumpets with honey truffle & Brillat-Savarin	16

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