

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>Naroques Wild Farm sourdough, fried potato & rosemary bun, poppy & rye seeded baguette, seaweed & almond bread, autumn vegetable wafer</i>	
Home-cured charcuterie:	
<i>Goose with sage & fenugreek</i>	8
<i>Saddleback pork with oregano & fennel seed</i>	8
<i>Cornish lamb with rosemary</i>	8
<i>A selection of all three</i>	12
Chicken liver & foie gras parfait, fig & hibiscus chutney & toasted brioche	14
Soft-shell crab tempura with Thai basil & green peppercorns	11
Charcoal baked flatbread with roast peppers, Graceburn & oregano	11

OYSTERS & CAVIAR

Porlock oysters / with Exmoor caviar / with Beluga caviar	each 3 / 8 / 15
Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraiche, chives, pickled shallot & toasted crystal bread</i>	

STARTERS

This morning's burrata, pistou of beetroot, blackberries, tarragon & hazelnuts	18
Roast Orkney scallop, warm nasturtium buttermilk	22
Cornish mackerel tartare; iced eucalyptus	19
Kohlrabi parcels with ripe pear, elderflower vinegar & perilla	18
Tartlet of cep shavings, this morning's ricotta & hyssop leaves	19
Jerusalem artichoke agnolotti in a warm Autumn vegetable broth	22

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.

HIDE GROUND

MAINS

Steamed turbot with lemon verbena & celery; sauce made from the bones	38
Cornish monkfish roast in smoked butter, warm celeriac broth & sea truffle	39
Barbecued octopus, white miso, Moscatel grapes & lovage	36
Roast Yorkshire duck with ras el hanout, tamarillo & beetroot, sausage of the leg	36
Roast fillet of Limousin veal with white truffle, baked pumpkin & wet polenta; butter sauce	48
Papillote of baked white beetroot, green figs, coconut milk & marigold	28
50 day-aged short-horn beef rib cooked over charcoal to share	48/pp
<i>Served with virgin rapeseed béarnaise, crispy potato cake, baked shallots & a salad of watercress, horseradish & pickles</i>	

SIDES

Green salad with spring onion, lemon & marjoram	7
Charred broccoli vinaigrette	7
Wet polenta with parmesan & free range egg yolk / white truffle	9/19

DESSERT

Selection of ice creams & sorbet:	
Liquorice, blackcurrant & burnt meringue ice lolly	12
Tamarillo & Damascus rose petal soft-serve	12
Banana & custard soft-serve; brioche soaked in milk jam	12
Saffron & cardamon rice pudding, pumpkin shavings & orange blossom	12
Maple leaf & pecan millefeuille	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Freshly baked lavender madeleines with Tahitian vanilla cream	16

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb & seasonal fruit loaf	12
Selection of cheeses, seasonal fruit loaf, plum & elderflower chutney	14
Homemade crumpets with honey truffle & Brillat-Savarin	18