

HIDE GROUND

TO GRAZE

Giarrappa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>Corn baguettes; smoked tomato focaccia; overnight sourdough; artichoke & sage brioche;</i>	
<i>Allium & linseed 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 parfait, fig & hibiscus chutney & toasted brioche	12
Soft-shell crab tempura with Thai basil & green peppercorns	11
Charcoal baked flatbread with roast peppers, Graceburn & oregano	11

CAVIAR & OYSTERS

Porthilly 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, ripe Caline plums, lemon balm & olive oil	18
Roast Orkney scallop, warm nasturtium buttermilk	22
Salad of candy stripe beetroot, gooseberries & cobnuts; fig leaf granita	19
Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	34
Tartlet of cep shavings, this morning's ricotta & hyssop leaves	19
Jerusalem artichoke agnolotti in an Autumn vegetable broth, pickled hen of the woods & sweet chestnut shavings	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.

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MAINS

Turbot steak cooked on the bone over charcoal; cockle & parsley vinaigrette	38
Confit organic salmon and Brixham crabmeat in a warm lovage broth	29
Barbecued octopus, white miso, Moscatel grapes & lovage	36
Roast Yorkshire duck with ras el hanout, beetroot & plum, sausage of the leg	36
Roast fillet of Limousin veal with white truffle, baked pumpkin & wet polenta; butter sauce	48
Courgettes: grilled, beignets & pickled; with Graceburn & basil	28
50 day-aged short-horn beef rib cooked over charcoal to share:	48 / pp
<i>Served with crushed green herbs, garlic mayonnaise, crispy potato cake, onion rings & a salad of rocket, artichokes & smoked tomato</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
Meadow hay ice cream with raspberry & lemon verbena	14
Banana & custard soft-serve; brioche soaked in milk jam	12
Ripe greengages, rippled Yerba mate custard	
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, pistachio & red wine loaf	14
Selection of cheeses, plum & elderflower chutney, pistachio & red wine loaf	14
Locally made stracciatella on toasted crystal bread, summer savoury, honey & green olive	16

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