

HIDE GROUND

SET DINNER

Giaraffa green olives with rosemary & garlic

HIDE bread basket & freshly whipped butter

STARTERS

This morning's burrata, pistou of beetroot, blackberries, tarragon & hazelnuts

or

Charred mackerel & crushed turnip in a light broth

or

Crushed heritage beetroot with smoked butter & horseradish; crystallized walnuts & toasted liquorice milk

MAINS

Sea bream poached at the table, tempura Autumn mushrooms & shallot petals

or

Roast Herdwick lamb fillets, red cabbage with violet mustard, homemade black pudding & parsley root

or

Papillote of baked white beetroot, green figs, coconut milk & marigold

DESSERT

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, seasonal rye & fruit loaf
(£9 supplement)

55pp

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

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.