

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>Naroques 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 parfait, fig & hibiscus chutney & toasted brioche	14
Soft-shell crab tempura with Thai basil & green peppercorns	11
Charcoal baked flatbread with stracciatella & black truffle / white truffle	18 / 28

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, pistou of beetroot, blackberries, tarragon & hazelnuts	18
King crab cooked over charcoal, tender swede & seaweed butter sauce	36
Cornish mackerel tartare; iced eucalyptus	19
Kohlrabi parcels with ripe pear, elderflower vinegar & perilla	18
Tartlet of this morning's ricotta, dressed wild mushrooms & nasturtium	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.

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MAINS

Steamed Scottish halibut with winter citrus & violet artichoke	39
Cornish monkfish roast in smoked butter, warm celeriac broth & sea truffle	38
Barbecued octopus, white miso, Moscatel grapes & lovage	36
Roast Yorkshire duck with ras el hanout, tamarillo & beetroot, sausage of the leg	38
Roast Goosnargh chicken stuffed with morteau sausage & black truffle, jus gras & sourdough bread sauce	36
Papillote of baked pumpkin, persimmon, coconut milk & marigold	28
50 day-aged short-horn beef rib cooked over charcoal to share <i>Served with virgin rapeseed béarnaise, crispy potato cake, baked shallots & a salad of watercress, horseradish & pickles</i>	48/pp

SIDES

Green salad with spring onion, lemon & marjoram	7
Charred broccoli vinaigrette	7
Wet polenta with parmesan & free range egg yolk <i>(with black truffle / white truffle)</i>	9 16 / 24

DESSERT

Selection of ice creams & sorbet:	
HIDE Christmas tree	14
Tamarillo & Damascus rose petal soft-serve	12
Coffee bean ice cream, baked squash & spiced caramel	12
Fresh milk curds with birch sap, orange zest & toasted crosnes	14
Maple leaf & pecan millefeuille	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Freshly baked madeleines with Tahitian vanilla cream	16

CHEESE & SAVOURY

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

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