

HIDE GROUND

SET LUNCH

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

or

Charred mackerel & crushed turnip in a light broth

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

or

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

or

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

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)

38

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.