

HIDE GROUND

TO GRAZE

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| Giarraffa green olives with garlic, lemon & rosemary | 4 |
| Freshly baked bread: | 7 |
| <i>Potato & rosemary sourdough, red wine & fig bread, quinoa baguette, kamut & stout loaf</i> | |
| Home-cured charcuterie: | 9 |
| <i>Goose with sage & fenugreek</i> | 9 |
| <i>Saddleback pork with caraway & juniper</i> | 9 |
| <i>Cornish salt-marsh lamb with lesser calamint</i> | 9 |
| <i>A selection of all three</i> | 12 |
| Porthilly oysters / with caviar | each 4 / 9 |
| Native No.1 oysters / with caviar | each 6 / 11 |
| Chicken liver parfait, fig & hibiscus chutney & toasted brioche | 12 |
| Soft-shell crab tempura with thai basil & green peppercorns | 11 |
| Charcoal baked flatbreads: | |
| <i>Wild mushrooms, stracciatella & lemon thyme</i> | 14 |
| <i>Lardo di Colonnata, rosemary & honey pickled walnuts</i> | 11 |
| <i>Beetroot hummus & leaves, Graceburn & zahter</i> | 12 |

STARTERS

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| Burrata, confit tamarillo, basil & fennel pollen | 18 |
| Carrot tartare with carrot tops, clementine & marigold | 18 |
| Warm onion soup, smoked eel & bitter leaves / with caviar | 19 / 36 |
| Kohlrabi, ripe pear, elderflower vinegar & perilla | 18 |
| Cornish mackerel tartare; iced eucalyptus | 19 |
| Delica pumpkin soup with Cornish Gouda agnolotti | 18 |
| Hand-cut pasta with black truffle, butter & parmesan | 28 / 42 |
| <i>With white truffle</i> | supplement 20 / 30 |

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MAINS

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| Cornish monkfish & mussels in a warm spiced buttermilk, root vegetables & hispi cabbage | 38 |
| Roast cod with chestnuts, smoked butter & kale | 36 |
| Glazed octopus with oregano, artichokes, spiced wheat & pistachios | 38 |
| Lamb hotpot; pickled red cabbage with violet mustard | 34 |
| Barbecued squab pigeon; smoked walnut praline & quince miso | 42 |
| Warm split pea soup with this morning's ricotta & baked onions | 26 |
| 50 day-aged short-horn beef ribeye cooked over charcoal, for two to share <i>Served with rapeseed béarnaise, crispy potato cake, baked shallots, smoked bone marrow, salad of watercress, horseradish & pickles</i> | 48 / pp |

SIDES

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| Green salad with spring onion, lemon & marjoram | 6 |
| Charred purple sprouting broccoli vinaigrette | 6 |
| Wet polenta, free range egg yolk & black truffle / <i>with white truffle</i> | 12 / 32 |

DESSERT

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| Selection of ice creams & sorbet: <i>Brown bread parfait with London honey, blood orange & marigold</i> | 12 |
| <i>Rhubarb & custard ripple</i> | 12 |
| <i>Sesame & persimmon choc-ice</i> | 9 |
| Earl grey custard; quince shavings with honey wine & saffron | 12 |
| Hide maple leaf & pecan millefeuille | 14 |
| Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream | 14 |
| Canelés cooked in beeswax | 4 |

CHEESE & SAVOURY

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| Cave-aged Comté, fresh heather honeycomb & malted multiseed bread | 12 |
| Selection of cheeses, fig & hibiscus chutney & malted caraway crackers | 12 |
| Truffled Brillat Savarin on toast / <i>with white truffle</i> | 18 / 34 |