

# HIDE GROUND

## TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	7
<i>Potato &amp; rosemary sourdough, red wine &amp; fig bread, quinoa baguette, kamut &amp; stout loaf</i>	
Home-cured charcuterie:	9
<i>Goose with sage &amp; fenugreek</i>	9
<i>Saddleback pork with caraway &amp; 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
Sika deer tartare with tobacco, kohlrabi & juniper	12
Charcoal baked flatbreads:	
<i>Wild mushrooms, stracciatella &amp; lemon thyme</i>	14
<i>Lardo di Colonnata, rosemary &amp; honey pickled walnuts</i>	11
<i>Butternut squash, Graceburn &amp; dukkah</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
Barbecued octopus, moscatel grapes, lovage & white miso	36
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 &amp; 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 soft-serve ice creams & sorbet:	
<i>Mont Blanc</i>	12
<i>Pomegranate &amp; orange blossom ripple; warm pistachio nut butter &amp; peppermint</i>	12
<i>Sesame &amp; persimmon choc-ice</i>	9
Warm pumpkin custard	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