

# HIDE GROUND

## TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	6
<i>Smoked rye sourdough, freshly ground spelt baguette, artichoke &amp; sage brioche, miso bread with soy beans, spring onion &amp; linseed wafer</i>	
Home-cured charcuterie:	
<i>Goose with sage &amp; fenugreek</i>	8
<i>Saddleback pork with caraway &amp; juniper</i>	8
<i>Cornish salt-marsh lamb with lesser calamint</i>	8
<i>A selection of all three</i>	12
Porthilly oysters / with caviar	each 3 / 8
Native No.1 oysters / with caviar	each 4 / 9
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	9
Soft-shell crab tempura with thai basil & green peppercorns	11
Charcoal baked flatbreads:	
<i>Charred calcots, garlic mayonnaise &amp; basil</i>	9
<i>Beetroot hummus &amp; leaves, Graceburn &amp; zahter</i>	9
<i>Tarama &amp; pickled radishes</i>	9

## STARTERS

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Burrata, confit tamarillo, basil & fennel pollen	16
Candy-stripe beetroot with blood orange, pistachio & marigold	18
Warm onion soup, smoked eel & bitter leaves / with caviar	19 / 32
Kohlrabi, ripe pear, elderflower vinegar & perillas	14
Cornish mackerel tartare; iced eucalyptus	16
Pea & marigold pasta parcels; broth made from the pods	16
Hand-cut pasta with black truffle, butter & parmesan	24 / 38

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## MAINS

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Poached Chilean sea bass with toasted buckwheat, radish & nasturtium	36
Steamed Cornish turbot & mussels with garlic & parsley	38
Glazed octopus with oregano, artichokes, spiced wheat & pistachios	36
New season Herdwick lamb cooked over charcoal, Pertuis asparagus	36
Roast fallow deer, celeriac, winter chicory & wax-tipped pear	34
Warm split pea soup with fig leaf oil, this morning's ricotta & baked onions	24
Barbecued Basque pork with melted lardo, for two to share <i>Served with crushed green herbs, cauliflower &amp; fenugreek</i>	36 / pp

## SIDES

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Green salad with spring onion, lemon & marjoram	6
Charred broccoli vinaigrette	6
Minted Jersey Royals with salted butter	8

## DESSERT

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Selection of ice creams & sorbet: <i>Sheep milk sorbet, fresh sorrel juice, rose petals &amp; meringue</i>	11
<i>Elderflower sherbet; gooseberry &amp; kiwi compote</i>	9
<i>Sesame &amp; persimmon choc-ice</i>	9
Earl grey custard; quince shavings with honey wine & saffron	11
White miso, apple & treacle tart, buttermilk icecream & fennel seeds	11
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; prune & walnut loaf	14
Selection of cheeses, prune & walnut loaf, fig & hibiscus chutney	14
Truffled Brillat Savarin on toast	16