

SUMMER SUPPERS

TO SHARE

Giaraffa green olives with rosemary & garlic

HIDE bread basket & freshly whipped butter

STARTERS

This morning's burrata, ripe Caline plums, lemon balm & olive oil

or

Tartare of lightly smoked organic salmon, avocado & pickled blueberries

or

Ripe tomato on toast, basil & black olive

(add Jamon Iberico, £8 supplement)

MAINS

Roast Cornish cod with warm potted shrimps

or

Warm veal rillettes, mushroom shavings & pickled garlic buds

(add black truffle, £9 supplement)

or

Courgettes: grilled, beignets & pickled, with Graceburn & basil

DESSERT

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, pistachio & red wine loaf

(£9 supplement)

48pp

SIDES

Green salad with spring onion, lemon & marjoram 7

Charred broccoli vinaigrette 7

Buttered new potatoes 8

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 13.5% will be added to your final bill.