

HIDE GROUND

TO GRAZE

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:	
<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>Charred calcots, garlic mayonnaise & basil</i>	11
<i>Beetroot hummus & leaves, Graceburn & zahter</i>	12

STARTERS

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
Chestnut parcels in a duck & fenugreek broth	19
Hand-cut pasta with black truffle, butter & parmesan	28 / 42

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MAINS

Poached Chilean sea bass with toasted buckwheat, radish & nasturtium	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

Green salad with spring onion, lemon & marjoram	6
Charred purple sprouting broccoli vinaigrette	6
Mash & gravy	12

DESSERT

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
White miso, apple & treacle tart, buttermilk icecream & fennel seeds	12
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Canelés cooked in beeswax	4

CHEESE & SAVOURY

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	18