

# HIDE GROUND

## TO GRAZE

---

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>Corn baguettes; smoked tomato focaccia; overnight sourdough; artichoke &amp; sage brioche; Allium &amp; linseed wafer</i>	
Home-cured charcuterie:	
<i>Goose with sage &amp; fenugreek</i>	8
<i>Saddleback pork with oregano &amp; fennel seed</i>	8
<i>Cornish lamb with rosemary</i>	8
<i>A selection of all three</i>	12
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	12
Soft-shell crab tempura with Thai basil & green peppercorns	11
Charcoal baked flatbread, ripe tomato, tarama & black olive	11

## CAVIAR & OYSTERS

---

Porthilly oysters / with Exmoor caviar / with Beluga caviar	each 3 / 8/ 15
Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraiche, chives, pickled shallot &amp; toasted crystal bread</i>	

## STARTERS

---

This morning's burrata, ripe Caline plums, lemon balm & olive oil	18
Leek vinaigrette, warm potted shrimp & soft boiled duck egg	22
Salad of candy stripe beetroot, gooseberries & cobnuts; fig leaf granita	19
Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	34
Tartlet of cep shavings, this morning's ricotta & hyssop leaves	19
Black truffle pasta parcels & coco beans in a warm Spenwood broth	28/42

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 15% will be added to your final bill.

# HIDE GROUND

## MAINS

---

Turbot steak cooked on the bone over charcoal; cockle & parsley vinaigrette	38
Confit organic salmon and Brixham crabmeat in a warm lovage broth	29
Barbecued octopus, white miso, Moscatel grapes & lovage	36
Roast Yorkshire duck with ras el hanout, beetroot & plum, sausage of the leg	36
Barbecued Iberico pork, peanut praline, sweetcorn & baby gem	38
Courgettes: grilled, beignets & pickled; with Graceburn & basil	28
50 day-aged short-horn beef rib cooked over charcoal to share:	48 / pp
<i>Served with crushed green herbs, garlic mayonnaise, crispy potato cake, onion rings &amp; a salad of rocket, artichokes &amp; smoked tomato</i>	

## SIDES

---

Green salad with spring onion, lemon & marjoram	7
Charred broccoli vinaigrette	7
Buttered new potatoes	8

## DESSERT

---

Selection of ice creams & sorbet:	
Liquorice, blackcurrant & burnt meringue ice lolly	12
Meadow hay ice cream with raspberry & lemon verbena	14
Banana & custard soft-serve; brioche soaked in milk jam	12
Ripe greengages, rippled Yerba mate custard	14
Maple leaf & pecan millefeuille	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Freshly baked lavender madeleines with Tahitian vanilla cream	16

## CHEESE & SAVOURY

---

Cave-aged Comté, fresh heather honeycomb, pistachio & red wine loaf	14
Selection of cheeses, plum & elderflower chutney, pistachio & red wine loaf	14
Locally made stracciatella on toasted crystal bread, summer savoury, honey & green olive	16

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 15% will be added to your final bill.