

# HIDE GROUND

## TO GRAZE

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Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	7
<i>Overnight sourdough, malted multiseed, black olive bread, smoked tomato &amp; olive oil focaccia</i>	
Home-cured charcuterie:	9
<i>Goose with sage &amp; fenugreek</i>	9
<i>Saddleback pork jowl 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	each 4
Fried Quisquilla prawns	11
Sika deer tartare with tobacco, kohlrabi & juniper	12
Charcoal baked flatbreads:	
<i>Dressed courgette shavings, pistachio, mint &amp; marjoram</i>	9
<i>Ripe tomato &amp; tarama</i>	11
<i>Buttered crayfish, pickled cockles, cucumber &amp; dill</i>	14

## STARTERS

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Burrata, confit tamarillo, basil & fennel pollen	18
Candy stripe beetroot with marigold, orange & pistachio	16
Crab tartlet with kaffir lime, avocado & elderflower	19
Red prawns with fragrant herbs; chilled broth made from the shells	19
<i>With Oscietra caviar</i>	supplement 18
Tartare of Orkney scallops; iced eucalyptus	19
Ricotta & black olive agnolotti with summer vegetables in a light broth	16
Grilled mackerel, tomato & lovage	18

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## MAINS

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Barbecued monkfish with cauliflower, turmeric, toasted seeds & cherries	38
Cornish lobster baked in fig leaves over charcoal, minestrone of the claw	48
Barbecued octopus, moscatel grapes, lovage & white miso	36
New season Herdwick lamb with late summer vegetables	38
Barbecued Iberico pork with date syrup, fennel & peach	36
Goosnargh chicken, romaine lettuce, guanciale & summer corn	34
Summer vegetables in a warm Spenwood broth	24

## SIDES

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Green salad with spring onion, lemon & marjoram	6
Charred broccoli vinaigrette	6
New potato salad with spring onion & mustard seed	8

## DESSERT

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Selection of soft-serve ice creams & sorbet:	
<i>Blackcurrant leaf ice cream, berries &amp; sweet cicely</i>	9
<i>Pomegranate &amp; orange blossom ripple; warm pistachio nut butter &amp; peppermint</i>	12
<i>Meadow hay ice cream with mirabelle plums &amp; lemon thyme</i>	12
Hide maple leaf & pecan millefeuille	14
Zerbinati melon in two services: granita with lemon verbena; crème brulee made from the seeds	12
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
English lavender marshmallow	4

## CHEESE & SAVOURY

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Cave-aged Comté, fresh heather honeycomb & malted multiseed bread	12
Selection of cheeses, apricot & Moscatel chutney & malted caraway crackers	12
Truffled Brillat Savarin on toast	18