

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	7
<i>Overnight sourdough, malted multiseed, black olive bread, smoked tomato & olive oil focaccia</i>	
Home-cured charcuterie:	9
<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
Sika deer tartare with tobacco, kohlrabi & juniper	12
Charcoal baked flatbreads:	
<i>Wild mushrooms, stracciatella & lemon thyme</i>	14
<i>Lardo di Colonnata, rosemary & honey pickled walnuts</i>	11
<i>Butternut squash, Graceburn & dukkah</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
Delica pumpkin soup with Cornish Gouda agnolotti	18
Hand-cut pasta with black truffle, butter & parmesan	28 / 42
<i>With white truffle</i>	supplement 20 / 30

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MAINS

Cornish monkfish & mussels in a warm spiced buttermilk, root vegetables & hispi cabbage	38
Roast cod with chestnuts, smoked butter & kale	36
Barbecued octopus, moscatel grapes, lovage & white miso	36
New season Herdwick lamb with autumn vegetables	38
Barbecued Iberico pork with date syrup, fennel & pear	36
Barbecued squab pigeon; smoked walnut praline & quince miso	42
Warm split pea soup with this morning's ricotta & baked onions	26

SIDES

Green salad with spring onion, lemon & marjoram	6
Charred purple sprouting broccoli vinaigrette	6
Wet polenta, free range egg yolk & black truffle / <i>with white truffle</i>	12 / 32

DESSERT

Selection of soft-serve ice creams & sorbet:	
<i>Mont Blanc</i>	12
<i>Pomegranate & orange blossom ripple; warm pistachio nut butter & peppermint</i>	12
<i>Meadow hay ice cream with mirabelle plums</i>	12
Warm pumpkin custard	12
Hide maple leaf & pecan millefeuille	14
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 / <i>with white truffle</i>	18 / 34