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TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	9
<i>Spring onion & garlic focaccia; Vine leaf & tapenade buns; Barbecued pepper sourdough; Warm pistachio baguettes; radish crackers</i>	
Home-cured charcuterie: <i>Goose with sage & fenugreek</i>	9
<i>Saddleback pork with fennel seed & black pepper</i>	9
<i>Herdwick lamb with rosemary</i>	9
<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	14
Charcoal baked Wildfarmed flatbread with morels, Lardo di Colonnata & wild garlic	18

CAVIAR & OYSTERS

Porthilly oysters / with Exmoor caviar / with Beluga caviar	each 4 / 9 / 16
Exmoor Cornish salted caviar 30g / 50g / 125g	59 / 95 / 230
Beluga caviar 30g / 50g / 125g	190 / 295 / 495
<i>Caviar is served with crème fraiche, chives, pickled shallot & toasted crystal bread</i>	

STARTERS

Salad of candy-stripe beetroot & ripe strawberries; cherry blossom granita	19
This morning's burrata, confit tamarillo & fennel pollen	19
Dry-aged beef tartare, charcoal dressing, pickled blackberries & wasabi leaf	26
Potted shrimp tartlet	28
Pasta parcels with fresh peas & marigold	19
Jumbo langoustine cooked over burning rosemary; custard of the shell	38

"Essential" cookbook, signed by Ollie Dabbous £30

HIDE

MAINS

Cornish turbot with hand-pressed yuzu, razor clams & white asparagus	48
Chalk stream trout cooked over charcoal with satsumaimo, bonito butter & kaffir lime	42
Barbecued octopus & calcots with toasted quinoa; basil & feta dressing	42
Barbecued Iberico pork with warm spices, cauliflower & black pudding	42
New season Herdwick lamb with Spring vegetables	44
Steamed tulips with sunflower seeds, garlic & basil	28
50 day-aged short-horn beef ribeye cooked over charcoal to share	54/pp
<i>Served with crispy potato cakes, baked shallots, virgin rapeseed béarnaise & a salad of landcress, smoked tomatoes & Parmesan</i>	
<i>Morels cooked in garlic & herb butter supplement</i>	24

SIDES

London lettuce, crème fraiche & apple vinegar dressing	9
Charred broccoli vinaigrette	9
Buttered Jersey royals	9

DESSERT

Hazelnut ice cream with Tahitian vanilla Chantilly & chocolate cremeux	14
Rhubarb & custard soft-serve	12
Green tea & rose petal Paris Brest	14
Mango & galangal ice lolly with kaffir lime	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Perilla & yuzu parcels in a chilled lemongrass broth	12

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb, seasonal fruit loaf	16
Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney	18
Home-made crumpets with black truffle, honey & Brillat-Savarin	24

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