

HIDE

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	9
<i>Norwegian sourdough with seeds & apple; black truffle & roast mushroom focaccia, fried pumpkin bun with warm spices; mustard & mature cheddar baguettes</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	11
Soft-shell crab tempura with Thai basil & green peppercorns	12
Charcoal baked flatbread topped with Lardo di Colonnata & black truffle / with white truffle	18 / 48

CAVIAR & OYSTERS

Porthilly oysters / with Exmoor caviar / with Beluga caviar	each 4 / 9 / 16
Exmoor Cornish salted caviar 30g / 50g / 125g	49 / 80 / 190
Beluga caviar 30g / 50g / 125g	190 / 295 / 495
<i>Caviar is served with crème fraiche, chives, pickled shallot & toasted crystal bread</i>	

STARTERS

Candy-stripe beetroot with lemon verbena & blackcurrant	19
This morning's burrata with pink grapefruit, ling heather honey, ruby endive & coriander seeds	18
Cornish mackerel tartare; iced eucalyptus	22
Barbecued king crab, tender swede & seaweed butter sauce	34
Mortadella agnolotti with smoked cream & artichokes	22
(with black truffle / with white truffle)	36 / 48

“Essential” cookbook, signed by Ollie Dabbous £30

Please 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

MAINS

Confit red mullet in smoked olive oil, stuffed leafy lemon & tarama broth	42
Glazed barbecued octopus with violet mustard & blackberries, split peas & clover	42
Lobster Thermidor jacket potato, crispy claw with tartare sauce, salad of watercress, horseradish & pickled fennel flowers	54
Venison cooked over flaming juniper, tender beetroot, homemade sausage; pickled red cabbage with violet mustard	44
Roast dry-aged duck with fennel pollen, Caline plum & caramelised cream	42
White beans, courgettes, tomato & basil; baked bread & smoked saffron sauce & aged pecorino shavings	32
50 day-aged short-horn beef ribeye cooked over charcoal to share <i>Served with crispy potato cakes, crushed green herbs, garlic mayonnaise, grilled onions with romesco & smoked tomato, rocket & parmesan salad</i>	48/pp

SIDES

London lettuce, crème fraiche & apple vinegar dressing	9
Charred broccoli vinaigrette	9
Wet polenta with parmesan & free range egg yolk (with black truffle / with white truffle)	12 18 / 28

DESSERT

Toasted rice ice cream; soft jasmine caramel & Victoria pineapple	12
Black sesame soft-serve, apple & bergamot	12
Earl Grey custard; poached quince with honey wine, saffron & cardamom	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18
Warm cinnamon madeleines with Chantilly cream	16

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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