

# HIDE GROUND

## SET LUNCH

---

Salad of citrus fruit, crisp vegetables & fragrant herbs; Manouri cheese  
& acacia honey dressing

or

Baked pumpkin with orange blossom, toasted macadamia & a pandan  
leaf broth

Steamed day-boat plaice with turnip & bergamot

or

Roast Goosnargh chicken breast glazed with fenugreek & long peppercorns,  
toasted salsify, autumn greens & walnut miso

or

Warm split pea soup with fig leaf oil, this morning's ricotta & baked onions

Popcorn éclair

or

Quince & walnut soft-serve

or

Selection of cheeses, seasonal fruit loaf, fig & hibiscus chutney  
(£9 supplement)

38

## SIDES

---

London lettuce, crème fraiche & apple vinegar dressing	9
Charred broccoli vinaigrette	9
Wet polenta with parmesan & free range egg yolk	12
(with black truffle / with white truffle)	18 / 38

“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.