

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>New potato & confit garlic focaccia, cornbread, campaillou sourdough, chorizo & green olive brioche, basil & lemon thyme crispbread</i>	
Home-cured charcuterie:	
<i>Goose with sage & fenugreek</i>	9
<i>Saddleback pork with oregano & fennel seed</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 3 / 8
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	9
Soft-shell crab tempura with thai basil & green peppercorns	11
Avocado, radish & mixed leaf salad, toasted seeds & rapeseed dressing	11
Selection of cheeses, apricot & Moscatel chutney, apricot & hazelnut loaf	14
Cave-aged Comté, fresh heather honeycomb, apricot & hazelnut loaf	14
Fig leaf ice cream; warm ripe fig	11
Orange blossom & pistachio cassata	14
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
English lavender marshmallow	4

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.

Some foods may be served raw or unpasteurised.

A discretionary service charge of 12.5% will be added to your final bill.