

HIDE GROUND

Peach & kaffir lime Bellini
Peach, kaffir lime leaf, sparkling wine

TO SHARE

Giaraffa green olives with rosemary & garlic

Flatbread cooked over charcoal with fig leaf hummus, Graceburn pickled red onions & oregano

Radishes with tarama

Porthilly oysters with Amalfi lemon

Tempura aubergine with thai basil & green peppercorns

STARTERS

Burrata, ripe tomato, basil & black olive

or

Foie gras parfait, warm buckwheat waffle, apricot & Moscatel chutney

or

Cured organic salmon, chervil mayonnaise & pickled yellow courgette

or

HIDE Croque Monsieur
(with black truffle £15 supplement)

MAINS

Fresh linguine with Cornish crab, garlic & parsley

or

Barbecued 50 day-aged beef short rib, crispy potato cake & onion rings; virgin rapeseed béarnaise,
smoked tomato & landcress

(£9 supplement)

or

Baked meatloaf with a fried egg, pickled girolles & crispy potato

or

Grilled sourdough with crushed avocado, herb dressing & soft poached Cacklebean egg

DESSERT

Mango & pandan leaf sundae

or

Cherry blossom kougelhopf

or

Summer fruit clafoutis with lavender & crème fraiche

(For two people to share)

or

Home-made crumpets with honey truffle & Brillat-Savarin
(£9 supplement)