

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	3
Freshly baked bread:	6
<i>Ancient grain sourdough, classic baguette, malted rye bread, fig leaf oil & green olive focaccia</i>	
Selection of raw & pickled seasonal vegetables	5
Home-cured charcuterie:	9
<i>Goose with sage & fenugreek</i>	9
<i>Saddleback pork jowl with caraway & juniper</i>	9
<i>Cornish salt-marsh lamb with lesser calamint</i>	9
<i>A selection of all three</i>	12
Porthilly oysters	each 3
7 year aged Simmenthal beef tartare with tobacco, nasturtium & molasses	9
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	9
Charcoal baked flatbreads:	
<i>Ricotta made locally this morning, with crushed green herbs</i>	9
<i>Cep shavings & lemon thyme</i>	9
<i>Sesame labne, pickled vegetables & crushed seeds</i>	9

STARTERS

Kohlrabi, ripe pear, elderflower vinegar & perilla	12
Candy stripe beetroot with marigold, orange & pistachio	12
Toasted white & green asparagus; meadowsweet & warm hay buttermilk	14
Red prawns with fragrant herbs; chilled broth made from the shells	16
<i>With Exmoor caviar</i>	supplement 18
Cornish mackerel tartare; iced eucalyptus	12
Chestnut parcels in a light duck broth	12
Grilled langoustines with rosemary & sea truffle	28
Warm onion soup, smoked eel & bitter leaves	14

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MAINS

Steamed turbot with lemon verbena; sauce made from bones	28
<i>With Exmoor Caviar</i>	supplement 18
Cornish cod with toasted buckwheat & black radish	26
Barbecued octopus, moscatel grapes, lovage & white miso	28
Herdwick lamb cooked over the embers, violet mustard, aubergine & smoked kelp	32
Grilled spiced quail, date syrup, globe artichoke & toasted grains	28
Roast veal sweetbread, smoked almond praline, cooked & raw root vegetables	32
Spring vegetables in a warm Spenwood broth	22

SIDES

Green salad with spring onion, lemon & marjoram	5
Charred broccoli vinaigrette	5
Mash & gravy	8

DESSERT

Selection of soft-serve ice creams & sorbet:	each 8
<i>Sheep's milk ice cream, fresh sorrel juice, rose petals & meringue</i>	
<i>Barley malt ice cream; warm Gianduja, pecans & azuki beans</i>	
<i>Pear sorbet, chervil syrup & toasted angelica seeds</i>	
Lemon verbena tartlet with Baux valley olive oil	9
Earl Grey custard; apple shavings soaked in honey wine & saffron	9
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	12
Canelés cooked in beeswax	4

CHEESE & SAVOURY

Burrata with confit tamarillo, basil & fennel pollen	12
Cave-aged Comte, served with fresh heather honeycomb & wood-fired rye bread	12
Selection of cheeses, served with Victoria plum chutney & malted caraway crackers	12
Tarte fine of Kentish apples & homemade black pudding; mustard crème cru	12