

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>	
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
Fried Quisquilla prawns	9
Salmon tartare, violet mustard & sorrel	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

Burrata, ripe apricot and camomile	12
Candy stripe beetroot with marigold, orange & pistachio	12
Crab tartlet with pickled gooseberries, avocado & elderflower	18
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
Ricotta & black olive agnolotti with spring vegetables in a light broth	14
Roast scallop, seaweed & caviar butter sauce	22

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MAINS

Steamed turbot with lemon verbena; sauce made from bones	32
<i>With Exmoor Caviar</i>	supplement 18
Loch Duart salmon grilled over cedar wood, leek vinaigrette & herb butter	28
Barbecued octopus, moscatel grapes, lovage & white miso	32
New season Herdwick lamb, spring vegetables & clover	36
Grilled spiced quail, date syrup, globe artichoke & toasted grains	28
Roast veal sweetbread, smoked almond praline, cooked & raw root vegetables	36
Spring vegetables in a warm Spenwood broth	22

SIDES

Green salad with spring onion, lemon & marjoram	6
Charred broccoli vinaigrette	5
Jersey Royals	8

DESSERT

Selection of soft-serve ice creams & sorbet:	each 9
<i>Sheep's milk ice cream, fresh sorrel juice, rose petals & meringue</i>	
<i>Meadow hay ice cream with Tulameen raspberries</i>	
<i>Blackcurrant leaf ice cream, berries & sweet cicely</i>	
Lemon verbena tartlet with Baux valley olive oil	9
Borage flower honey custard, gooseberries & elderflower: bee pollen beignet	9
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Canelés cooked in beeswax	4

CHEESE & SAVOURY

Cave-aged Comté fresh heather honeycomb & wood-fired rye bread	12
Selection of cheeses, apricot & Moscatel chutney & malted caraway crackers	12
Tarte fine of Kentish apples & homemade black pudding; mustard crème crue	12