

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	7
<i>Overnight sourdough, malted multiseed, black olive bread, smoked tomato & olive oil 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
Wild salmon tartare, violet mustard & sorrel	12
Charcoal baked flatbreads:	
<i>Dressed courgette shavings, pistachio, mint & marjoram</i>	9
<i>Ripe tomato & tarama</i>	11
<i>Buttered crayfish, pickled cockles, cucumber & dill</i>	14

STARTERS

Burrata, ripe apricot and camomile	16
Candy stripe beetroot with marigold, orange & pistachio	16
Crab tartlet with kaffir lime, avocado & elderflower	19
Red prawns with fragrant herbs; chilled broth made from the shells	19
<i>With Oscietra caviar</i>	supplement 18
Peas & mint	14
Ricotta & black olive agnolotti with spring vegetables in a light broth	16
Roast scallop, seaweed & caviar butter sauce	22

HIDE GROUND

MAINS

Barbecued monkfish with cauliflower, turmeric, toasted seeds & cherries	38
Wild salmon grilled over cedar wood, leek vinaigrette & herb butter	36
Barbecued octopus, moscatel grapes, lovage & white miso	34
New season Herdwick lamb, spring vegetables & clover	38
Barbecued Iberico pork with date syrup, fennel & peach	36
Roast Goosnargh chicken, jus gras, grilled lettuce & summer corn	34
Spring vegetables in a warm Spenwood broth	24

SIDES

Green salad with spring onion, lemon & marjoram	6
Charred broccoli vinaigrette	6
New potato salad with spring onion & mustard seed	8

DESSERT

Selection of soft-serve ice creams & sorbet:	
<i>Blackcurrant leaf ice cream, berries & sweet cicely</i>	9
<i>Lemon sherbet, posset, blueberries & marjoram</i>	12
<i>Meadow hay ice cream with Tulameen raspberries</i>	12
Hide strawberry millefeuille	14
Borage flower honey custard, gooseberries & elderflower; bee pollen beignet	12
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	14
Canelés cooked in beeswax	5

CHEESE & SAVOURY

Cave-aged Comté, fresh heather honeycomb & wood-fired rye bread	12
Selection of cheeses, apricot & Moscatel chutney & malted caraway crackers	12
Truffled Brillat Savarin on toast	18