

HIDE GROUND

TO GRAZE

Giarraffa green olives with garlic, lemon & rosemary	4
Freshly baked bread:	8
<i>Seeded sourdough, wild mushroom brioche roll, chestnut cracker, pretzel epi, sweet potato & goat cheese focaccia</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 4 / 9
Chicken liver parfait, fig & hibiscus chutney & toasted brioche	9
Soft-shell crab tempura with Thai basil & green peppercorns	11
Charcoal baked flatbread topped with Lardo di Colonnata & black truffle / white truffle	24 / 36

STARTERS

Burrata, confit tamarillo, basil & olive oil	18
Yellow & green courgette in two servings	19
Black truffle pasta parcels & coco beans in a warm Spenwood broth	28 / 42
Cured salmon with basil & pine	19
Grilled jumbo langoustine; light chowder of the shell	36
Baked pumpkin with warm Brixham crabmeat, garlic butter & basil	22

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.

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MAINS

Steamed Cornish sole with mussels, crushed potatoes & sea purslane broth	38
Sea bream cooked at the table in its own stock; celery, yuzu & toasted wild rice	34
Barbecued octopus, grain salad, romaine & romesco	36
Roast duck laquered with honey & spices; almonds, muscat grapes & ruby endive	39
Aynhoe Park spiced fallow deer with fig, pickled walnuts & smoked salsify	38
Autumn vegetables, fruits & nuts; clove & brioche sauce	28
50 day-aged short-horn beef rib cooked over charcoal to share:	
<i>Served with gratin of potatoes, chard & Bath blue, winter leaf & pickled girolle salad, red wine jus</i>	48/pp

SIDES

Green salad with spring onion, lemon & marjoram	6
Charred broccoli vinaigrette	7
Wet polenta with aged Parmesan, egg yolk & black truffle	12

DESSERT

Selection of ice creams & sorbet:	
<i>Carrot cake soft-serve</i>	12
<i>Mango and pandan leaf sundae</i>	12
<i>Barley malt ice cream; warm Gianduja, pecans & azuki beans</i>	12
Sage crème caramel; candied pine cones	12
Orange blossom & pistachio cassata	14
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; raisin & walnut loaf	14
Selection of cheeses, plum & Moscatel chutney, raisin & walnut loaf	14
Home-made crumpets with black truffle & Brillat-Savarin	16