

HIDE GROUND

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

TO SHARE

Giaraffa green olives with rosemary & garlic

Charcoal baked flatbread, carrot & coconut oil hummus, Graceburn & crushed spices

Porthilly oysters with Amalfi lemon

Tempura aubergine with Thai basil & green peppercorns

STARTERS

Delica pumpkin soup with spiced seeds & warm gougeres

or

Chicken liver parfait, warm buckwheat waffle, fig & hibiscus chutney

or

Cured organic salmon with devilled eggs & landress

or

HIDE Croque Monsieur

(with black truffle / white truffle supplement £15 / £30)

MAINS

Fresh linguine with Cornish crab, garlic & parsley

or

Barbecued 50 day-aged beef short rib, crispy potato cake, baked onion & warm Crozier blue buttermilk

(£9 supplement)

or

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

or

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

DESSERT

Carrot cake soft-serve

or

Pear & cobnut custard brioche

or

Galette des Rois with sugared almonds & camomile; almond milk ice cream

or

Home-made crumpets with Brillat-Savarin, black truffle & honey

(£9 supplement)