

HIDE GROUND

TO GRAZE

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| Giarraffa green olives with garlic, lemon & rosemary | 4 |
| Freshly baked bread: | 8 |
| <i>Organic whole wheat sourdough; russet apple, cider & Roquefort loaf; roast lentil & buttermilk baguette; 100% rye & coffee bean bun; cranberry & pickled walnut cracker</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 |
| Chicken liver parfait, fig & hibiscus chutney & toasted brioche | 9 |
| Soft-shell crab tempura with Thai basil & green peppercorns | 11 |
| Charcoal baked flatbread, carrot & coconut oil hummus, Graceburn & crushed spices | 12 |

OYSTERS & CAVIAR

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| Porlock oysters / with Exmoor caviar / with Beluga caviar | each 4 / 9 / 16 |
| Colchester natives / with Exmoor caviar / with Beluga caviar | each 5 / 10 / 17 |
| Exmoor caviar 30g | 130 |
| Beluga caviar 30g | 240 |
| <i>Caviar is served with crème fraiche, chives, pickled shallot & crystal bread</i> | |

STARTERS

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| Burrata, confit tamarillo, basil & olive oil | 18 |
| Salad of fennel, spring onion & marigold leaves with Sussex slipcote & savoury pistachio praline | 22 |
| Kohlrabi parcels with ripe pear & a chilled pine broth | 19 |
| Barbecued langoustines in a pandan leaf broth, baked pumpkin & peanuts | 38 |
| Dressed Orkney scallops with bergamot, black radish & shiso | 26 |
| Chestnut agnolotti in a light duck broth | 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

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|---|---------|
| 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, crispy cassava, bitter leaves & sesame dressing | 38 |
| Roast veal sweetbread, smoked almond praline, cooked & raw vegetables | 44 |
| Aynhoe Park spiced fallow deer with fig, pickled walnuts & smoked salsify | 38 |
| Winter vegetables, fruits & nuts; clove & brioche sauce | 28 |
| 50 day-aged short-horn beef rib cooked over charcoal to share: | |
| <i>Served with rapeseed béarnaise, crispy potato cake, baked shallots, braised rib cap & a salad of watercress, horseradish & pickles</i> | 48 / pp |

SIDES

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| Green salad with spring onion, lemon & marjoram | 6 |
| Charred broccoli vinaigrette | 7 |
| Smoked mashed potato & gravy | 9 |

DESSERT

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| Selection of ice creams & sorbet: | |
| <i>Carrot cake soft-serve</i> | 12 |
| <i>Lychee sherbet, coconut chia & celery leaf</i> | 12 |
| <i>Barley malt ice cream; warm Gianduja, pecans & azuki beans</i> | 12 |
| Sage crème caramel; candied pine cones | 12 |
| Steamed black truffle & honey sponge pudding; mascarpone custard | 19 |
| Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream | 14 |
| Canelés cooked in beeswax | 5 |

CHEESE & SAVOURY

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| Cave-aged Comté, fresh heather honeycomb, cranberry & pickled walnut loaf | 14 |
| Selection of cheeses, apple & mead chutney, cranberry & pickled walnut loaf | 14 |
| Home-made crumpets with black truffle & Brillat-Savarin | 16 |

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