

TREVES & HYDE

5 course 'leave it to us' sharing menu £35pp

SNACKS

Dressed nocerella olives	3.0
Smoked almonds	2.8
Dusty Knuckle sourdough	3.0
Red pesto arancini, dill & Parmesan	3.5
Beetroot houmous, carta di musica & breakfast radish	5.0
Smoked mackerel dip & chicory	4.0



STARTERS

Dan barber's squash, heritage beetroots, winter leaves & pine nuts	9.0
Burrata, pickled red onion, clementine, chicory & Aleppo chilli	9.0
Crispy ham hock, parsley aioli, mustard, baby turnip & garden herbs	10.0
Cornish crab fusilli casarecce pasta & sea herbs	12.0



MAIN COURSE

Baked Jerusalem artichoke, creamed polenta, winter greens & seeds	17.0
Confit pork belly, grilled celeriac, watercress & mustard leaves	18.2
Cornish Cod, seaweed hollandaise, poached fennel & orange	20.0
Braised venison henry, creamed polenta, tarragon & wild mushroom	20.6
Sirloin steak, heritage beetroots, January king cabbage & champ	25.0



SIDES

Crisped confit potato fries & parsley aioli	5.5
Maple baked parsnips, walnuts & braised puy lentils	5.0
Honey & mustard dressed chicory, Kentish blue, pear & hazelnuts	5.0