

# 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
Pumpkin puffs & Tunworth cheese	5.0



## STARTERS

Salmon rilette, house pickles & grilled sourdough	8.0
Dan barber's squash, heritage beetroots, castelfranco & pine nuts	9.0
Burrata, pickled red onion, blood orange, tardivo & Aleppo chilli	9.0
Crispy lamb shoulder, parsley aioli, mustard, baby turnip & garden herbs	10.0
Cornish crab fusilli casarecci pasta & sea herbs	12.0



## MAIN COURSE

Pumpkin gnocchi, chanterelles, winter truffle, celeriac & hazelnuts	19.0
Confit pork belly, grilled celeriac, watercress & mustard leaves	18.2
Grilled lemon verbena chicken, polenta, winter root vegetables & pesto	17.0
Cornish hake, kohlrabi, curry & brown shrimp fricassee	20.6
Sirloin steak, heritage beetroots, January king cabbage & champ	25.0



## SIDES

Crisp potato terrine & parmesan	4.5
Maple baked parsnips, walnuts & braised puy lentils	5.0
Honey & mustard dressed chicory, Kentish blue, pear & hazelnuts	5.0

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## SET LUNCH MENU

2 courses 19.0 + a glass of house white or red wine for 4.0

Burrata, pickled red onion, blood orange, tardivo & Aleppo chilli

Cornish crab fusilli casarecci pasta & sea herbs

Dan Barber's squash, heritage beetroots & winter leaves



Confit pork belly, celeriac, watercress & mustard leaves

Cornish hake, kohlrabi, curry & brown shrimp fricassee

Pumpkin gnocchi, chanterelle mushrooms & truffle pesto



### MONDAY TO FRIDAY

BREAKFAST	7:00 - 11:00
LUNCH	12:00 - 14:30
DINNER	18:00 - 22:30

### SATURDAY

BRUNCH	09.30 - 14:00
DINNER	18:00 - 22:30

### SUNDAY

BRUNCH	09:30 - 14:00
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Please inform us if you have any dietary requirements or allergens  
Discretionary 12.5% service charge added. Prices include VAT at 20% where applicable