



## HIDE

Bellini 14.5

Mimosa 14.5

Bloody Mary 16

### FRUITS, SEEDS & GRAINS

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Seasonal fruits in a chilled lemon verbena infusion	12
Ripe honey mango with Thai basil & kaffir lime	14
HIDE Acai bowl with berries, perilla & verbena	19
Granola bowl with thick Greek yoghurt, raspberries & lemon verbena curd	18
Warm coconut milk porridge, date & tamarind compote & virgin rapeseed oil	16

### VIENNOISERIES

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*All viennoiseries are freshly baked on site every morning by our team of bakers*

Buckwheat pain au chocolat	7
Croissant	6
Toasted brioche / white or granary bread	4
<i>Seasonal homemade preserves &amp; freshly churned butter</i>	2
Scorched banana & pecan croissant	14
Plum & cinnamon croissant	14
French toast with blueberry compote & crème crue	18
<i>Baked to order; please allow 10 minutes</i>	

### CAVIAR & OYSTERS

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Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g / 125g	69 / 115 / 250
N25 Kaluga Reserve caviar 30g / 50g / 125g	190 / 295 / 495
<i>Caviar is served with crème fraiche, chives, pickled shallot &amp; toasted crystal bread</i>	

### SAVOURY

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Truffled scrambled eggs on toast with black truffle / with white truffle	36 / 58
Grilled smoked streaky bacon, homemade black pudding, Huntsham Farm Middle White pork sausage, slow roast tomatoes, Cacklebean eggs & sourdough toast	28
Egg Florentine, Royale or Benedict (single / double)	16 / 24
Buckwheat waffle pancake with smoked salmon, cream cheese & soft herbs	28
HIDE Croque Monsieur	18
<i>Add a fried egg (Croque Madame) / add black truffle / add white truffle</i>	3 / 16 / 48
Crushed avocado on toast with herb dressing / with two poached eggs	16 / 20
Buttered baby spinach / green asparagus	8 / 10

*Fresh black or white truffle shavings available to add: 12 per gram / 20 per gram*

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised.  
A discretionary service charge of 15% will be added to your final bill.



# HIDE

## JUICES

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Orange	9
Raspberry & pear	9
Cucumber, spinach, aloe vera & kiwi fruit	9
Beetroot & lemon verbena	9
Apple & tarragon	9
Pink grapefruit	9
Ripe tomato	9

## SMOOTHIES

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Blueberry & rose petal	9
Banana, Manuka honey & turmeric	9
Ginger shot	7

## TEAS

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English Breakfast	5
Earl Grey French Blue	5
Orange Valley Darjeeling First Flush	7
Black Leopard	8
Chai - Chandernagor	7
Casablanca	5
Milky Blue Oolong	7
Gyokuro Supreme	16
Tanka cha	14
Fuji Yama	7
Jasmine pearls	6
Sakura - Cherry blossom	8
Thé sur le Nil	6
Yuzu Indigo	10
Yin Zhen	16
Marco Polo Rooibos	7
Chamomile	5
Matcha	9
Lalani & co organic ceremonial grade green velvet matcha, served with milk of your choice	
Homemade chai-infused hot chocolate	9