



HIDE

Bellini 14.5

Mimosa 14.5

Bloody Mary 16

FRUITS, SEEDS & GRAINS

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	18
Granola bowl with thick Greek yoghurt, Garigquette strawberries & lemon verbena curd	16
Warm coconut milk porridge, date & tamarind compote & virgin rapeseed oil	16

VIENNOISERIES

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 & freshly churned butter</i>	2
Blueberry & caramelised white chocolate bun	14
Strawberries & cream croissant	16
French toast with blueberry compote & crème crue	16
<i>Baked to order; please allow 10 minutes</i>	

CAVIAR & OYSTERS

Porthilly 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 & toasted crystal bread</i>	

SAVOURY

Black truffled scrambled eggs on toast	36
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
Potato waffle pancake with cured salmon, vegetable shavings, mustard & molasses	26
HIDE Croque Monsieur	18
<i>Add a fried egg (Croque Madame) / add black truffle</i>	3 / 16
Crushed avocado on toast with herb dressing / with two poached eggs	16 / 20
Buttered baby spinach / green asparagus	8 / 10

"Essential" cookbook, signed by Ollie Dabbous £30



HIDE

JUICES

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

Blueberry & rose petal	9
Coconut water, avocado, lime & perilla	9
Banana, Manuka honey & turmeric	9

TEAS

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

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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.