

# HIDE BREAKFAST

## FRUITS, SEEDS & GRAINS

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Seasonal fruits in a chilled lemon verbena infusion	9
Ripe honey mango with Thai basil & kaffir lime	8
This morning's ricotta with spiced kumquat, clementine & macadamia	12
HIDE bircher muesli	8
Homemade granola; chilled almond & coconut milk	9
Organic porridge oats cooked with unrefined sugar & Jersey milk served with a choice of: <i>Fresh honeycomb / Maple syrup / Prunes soaked in cherry blossom tea</i>	9

## VIENNOISERIES

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

Buckwheat pain au chocolat	5
Croissant / toasted brioche / white or granary bread <i>Seasonal homemade preserves &amp; freshly churned butter</i>	6
Toasted vanilla religieuse brioche	12
Charlotte potato, caviar & crème fraiche brioche	18
<i>Baked to order; please allow 10 minutes:</i>	
French toast with blueberry compote & crème crue	14
Banana bread, served with smoked maple butter	9

## CAVIAR & OYSTERS

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Porthilly oysters / with Exmoor caviar / with Beluga caviar	each 4 / 9 / 16
Exmoor Cornish salted caviar 30g / 50g / 125g	59 / 95 / 230
Beluga 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	26
Grilled smoked streaky bacon, homemade black pudding, Huntsham Farm Middle White pork sausage, slow roast tomatoes, Cacklebean eggs & sourdough toast	19
Eggs Florentine, Royale or Benedict	12
Cacklebean eggs with spiced butterbeans, tomato & smoked paprika	15
HIDE Croque Monsieur <i>add a fried egg (Croque Madame) / add black truffle</i>	14 3 / 8
Avocado on toast with crushed green herbs / <i>with poached eggs</i>	12 / 18
Buttered baby spinach / green asparagus	5 / 8

“Essential” cookbook, signed by Ollie Dabbous £30

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## JUICES

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Orange	7
Raspberry & pear	7
Cucumber, spinach, aloe vera & kiwi fruit	7
Beetroot & lemon verbena	7
Apple & tarragon	7
Pink grapefruit	7
Ripe tomato	7

## SMOOTHIES

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Blueberry & rose petal	7
Coconut water, avocado, lime & perilla	7
Banana, manuka honey & turmeric	7

## TEAS

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English breakfast	4
Earl Grey French Blue	4
Orange Valley Darjeeling First Flush	6
Black Leopard	7
Chai - Chandernagor	6
Casablanca	4
Milky Blue Oolong	6
Gyokuro Supreme	14
Tanka cha	12
Fuji Yama	6
Jasmine pearls	5
Sakura - Cherry blossom	7
Thé sur le Nil	5
Yuzu Indigo	9
Yin Zhen	14
Marco Polo Rooibos	6
Camomile	4
Homemade chai-infused hot chocolate	7

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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.