

HIDE BREAKFAST

FRUITS, SEEDS & GRAINS

Seasonal fruits in a chilled lemon verbena infusion	9
Ripe honey mango with Thai basil & kaffir lime	8
This morning's ricotta with ripe strawberries, pistachios, lemon verbena & olive oil	14
HIDE bircher muesli	8
Homemade granola; chilled almond & coconut milk	9
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	5
Croissant / toasted brioche / white or granary bread	6
<i>Seasonal homemade preserves & freshly churned butter</i>	
Cherry blossom Kougelhopf	12
Chocolate barley choussant with crème fraiche & Brazil nuts	12
<i>Baked to order; please allow 10 minutes:</i>	
French toast with blueberry compote & crème crue	14
Banana bread glazed with smoked maple butter	9

CAVIAR & OYSTERS

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 & toasted crystal bread</i>	

SAVOURY

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	14
<i>add a fried egg (Croque Madame) / add black truffle</i>	3 / 8
Crushed avocado on toast with angelica seed & herb dressing / with two poached eggs	14 / 18
Buttered baby spinach / green asparagus	5 / 8

“Essential” cookbook, signed by Ollie Dabbous £30

HIDE BREAKFAST

JUICES

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

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

TEAS

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

“Essential” cookbook, signed by Ollie Dabbous £30

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.