



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, Gariguetta 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 | 18 |
| <i>Baked to order; please allow 10 minutes</i> | |

CAVIAR & OYSTERS

| | |
|---|-----------------|
| 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 & 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.