



HIDE

Bellini 14.5

Mimosa 14.5

Bloody Mary 18

F R U I T S , S E E D S & G R A I N S

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, cranberries & lemon verbena curd	18
Warm coconut milk porridge, date & tamarind compote & virgin rapeseed oil	16

V I E N N O I S E R I E S

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	5 / 4
<i>Seasonal homemade preserves & freshly churned butter</i>	4
Yorkshire rhubarb, hibiscus & vanilla custard woven croissant	14
Spiced apple & amaretti croissant	12
French toast with blueberry compote & crème crue	18

C A V I A R & O Y S T E R S

Maldon oysters (each) / with Umaï caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umaï caviar 30g / 50g	69 / 115
N25 Kaluga Reserve caviar 30g / 50g	190 / 295
<i>Caviar is served with crème fraîche, spring onion, pickled shallot & toasted crystal bread</i>	

S A V O U R Y

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	30
Egg Florentine, Royale or Benedict (single / double)	16 / 24
Lobster Benedict, crushed avocado & Umaï caviar (single / double)	35 / 70
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</i>	4 / 16
Crushed avocado on grilled sourdough toast with herb dressing / with two poached eggs	18 / 24
Buttered baby spinach / green asparagus	8 / 10



HIDE

J U I C E S

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

S M O O T H I E S

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

T E A S

English Breakfast	6
Earl Grey French Blue	6
Orange Valley Darjeeling First Flush	7
Black Leopard	8
Chai - Chandernagor	7
Casablanca	6
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