HIDE

Bellini 14.5 | Mimosa 14.5 | Bloody Mary 18

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	19
Granola bowl with thick Greek yoghurt, raspberries & lemon verbena curd	18
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	5 / 4
Seasonal homemade preserves & freshly churned butter	4
Raspberry & white chocolate rice pudding croissant basket	14
Elderflower & coconut croissant bun	12
French toast with blueberry compote & crème crue	18

CAVIAR & OYSTERS

Maldon oysters (each) / with Umai caviar / with N25 Kaluga Reserve caviar	6 / 11 / 18
Umai caviar 30g / 50g	69 / 115
N25 Kaluga Reserve caviar 30g / 50g	190 / 295

Caviar is served with crème fraîche, spring onion, pickled shallot & toasted crystal bread

SAVOURIES

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 & Umai caviar (single / double)	35 / 70
Crispy corn fritters, Devon crab, feta, green herbs & lime dressing	22
HIDE Croque Monsieur	18
Add a fried egg (Croque Madame) / add black truffle	4 / 16
Crushed avocado on grilled sourdough toast with herb dressing / with two poached eggs	18 / 24
Buttered baby spinach / green asparagus	8 / 10

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.

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
Banana, Manuka honey & turmeric	9
Ginger shot	7

TEAS

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
Sencha Uji	15
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 Lalani & co organic ceremonial grade green velvet matcha, served with milk of your choice	9
Homemade chai-infused hot chocolate	9

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