



HIDE

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
Warm acorn cake, smoked caramel & choice of liqueur; Cornish clotted cream	18

Liqueur: Bumbu rum, Dos Hombres mezcal -7, Glenrothes 15yo -12 or Hermitage 40yo -26

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
Flat iron steak, caramelised onions, fried eggs & tomato rocket salad	34
Cacklebean eggs with spiced butterbeans, tomato & smoked paprika	24
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



HIDE

SPARKLING WINES

3B Blanc de Blancs Filipa Pato	Bairrada, Portugal	14
The Weyborne Oriana Golden Spur	West Sussex, England	25
Bruno Paillard Brut Premiere Cuvee Magnum	Champagne, France	19.5
Piper Heidsieck Essentiel Blanc de Blancs	Champagne, France	29
Frederic Savart Bulle de Rose	Champagne, France	39
Jacques Selosse Initial	Champagne, France	95

SIGNATURE SERVES

Cherry fizz	8
Ube matcha latte	11
Strawberry iced swirl	11

COCKTAILS

Bellini	14.5
Mimosa	14.5
Cross-Eyed Mary	16

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