# 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 |
| Cherry & Biscoff crème brulee croissant | 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

| | |
|---|---|
| Truffled scrambled eggs on toast with black truffle / with white truffle | 36/58 |
| 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 / add white truffle* | 4 / 16 / 40 |
| Crushed avocado on grilled sourdough toast with herb dressing / with two poached eggs | 18 / 24 |
| Buttered baby spinach / green asparagus | 8 / 10 |

*Fresh white truffle shavings available to add: 15 per gram*

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<br>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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