

Champagne Mimosa 16

Negroni 16

Aperol / Campari Spritz 16

## SUMMER DRINKS

<b>Iced white chocolate chai</b> <i>Melted white chocolate blended with espresso, cardamom and cinnamon Suggested with Tigré nutella</i>	11.5
<b>Iced chocolate with coconut cold foam`</b> <i>Blend of melted Venezuelan and Ecuadorean single origin chocolate topped with coconut foam Suggested with waffle with homemade nutella &amp; crushed hazelnuts</i>	10.5
<b>Mango, coconut and white chocolate</b> <i>White chocolate, mango puree, coconut milk &amp; toasted coconut Suggested with Oatmeal cookies with raspberries, white chocolate &amp; meadowsweet</i>	13.5
<b>Iced vanilla, rose matcha latte</b> <i>White chocolate and coconut milk blend with Damascus rose water and Lalani &amp; Co matcha Suggested with lavender honey madeleines</i>	12.5
<b>Iced Spanish latte</b> <i>Tani Gayo espresso, condensed milk, milk of your choice Suggested with French toast with blueberry compote and crème fraiche</i>	10.5
<b>Summer dreaming iced tea</b> <i>Hideaway signature blend of dried mango, papaya, pineapple, strawberry, orange, saffron and camomile. Infused with Mariage Freres Marco Polo black tea Suggested with waffle with mixed berries, mascarpone Chantilly &amp; rose petals</i>	11.5
<b>Iced sapphire latte</b> <i>Mariage Freres Sakura &amp; Milky Blue Oolong tea, butterfly pea flowers, condensed milk, coconut milk Suggested with pistachio &amp; matcha madeleines</i>	12.5
<b>Iced espresso tonic</b> <i>Double shot Yirgacheffe espresso, Fever Tree tonic, lime / add Ketel One vodka Suggested with croissant &amp; homemade preserves</i>	10 / 16.5

Not all ingredients are listed in the menu descriptions, so please do 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.

# HIDEAWAY

100 MOUNT ST.

Warm bread, whipped salted butter 6.5

Nocellara green olives with garlic, lemon & rosemary 6

## CHAMPAGNE

	125ml / 375ml	
Ruinart Blanc de Blancs, Champagne, France NV <i>Suggested with Hideaway lobster roll £29</i>	24	78
Lanson Le Black Reserve, Champagne, France NV <i>Suggested with black truffle pizza with London honey &amp; wild thyme £33</i>	19	
Lanson Le Rose Brut, Champagne, France NV <i>Suggested with Croque Madame with black truffle £30</i>	20	

## WINE

	125ml / 75cl	
Chardonnay, Saint Romain Jean Charles Fagot 2021 <i>Suggested with smoked salmon bagel with cream cheese, dill &amp; pickles £18</i>	14	84
Pinot Noir, Chambolle Musigny Hudelot Baillet 2021 <i>Suggested with black pepper Wagyu pastrami bagel £24</i>	16	112
Miraval Rose, Domaine Perrin, Provence, France 2022 <i>Suggested with burrata, pickled smoked vegetable shavings, cumin &amp; chilli £18</i>	13	58

## COCKTAILS

Negroni	16
Champagne Aperol / Campari Spritz	16
Champagne Mimosa	16
Espresso Martini	16

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