

Nocellara green olives with garlic, lemon & rosemary 6 Warm bread, whipped salted butter 6.5

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll	29
Roast chicken mayonnaise with tomato & avocado in a soft brioche bun	16
Wigmore, dressed ripe tomatoes & basil	13
Wagyu brisket brioche roll with pickled red onion & melted Emmental	24
Smoked salmon bagel with cream cheese, dill & pickles	18

TOASTED

Croque Monsieur / with black truffle	17 / 30
Croque Madame / with black truffle	20 / 34
Crushed avocado on toast; herb dressing	12
Truffle scrambled eggs on toast	34
Black truffle pizza with London honey & wild thyme	37
Pizza bianca topped with ripe tomato, basil & black olive	16

SALADS

Burrata with gooseberry, hazelnuts, elderflower & lovage	18
Wedge Caesar salad	16

WAFFLES

Stracciatella with black truffle, honey & wild thyme	37
Mixed berries, mascarpone Chantilly & rose petals	16
Homemade nutella & crushed hazelnuts	14

SWEET

Croissant & homemade preserves	6
Pain au chocolat	6
Blackcurrant leaf woven croissant	14
Lavender honey madeleines / with Chantilly	4 / 5
Peach & lemon thyme madeleines / with Chantilly	4 / 5
Barley yogurt pot with apricot & lemon balm compote / with homemade granola	7 / 10
Oatmeal cookies with raspberries, white chocolate & meadowsweet	9
French toast with blueberry compote & crème fraiche	18
<i>Baked to order; please allow 10 minutes</i>	

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

Hideaway Spanish latte 9

Spiced masala Chai latte 9

Golden turmeric latte 12.5

JUICES & SOFT DRINKS

Orange	7.5
Pink grapefruit	7.5
Apple	7.5
Beetroot & lemon verbena	7.5
Carrot, mango & orange blossom	7.5
Aloe vera, cucumber, spinach & kiwi	7.5
Apple, rose & lime	9
Coffee leaf seltzer with yuzu, ginger & camomile	6.5

MARIAGE FRERES TEA SELECTION

English breakfast	5.5
Earl Grey French blue	5.5
Casablanca	5.5
Milky Blue Oolong	7.5
Fuji Yama	6.5
Jasmine pearls	7.5
Sakura - Cherry blossom	7.5
Marco Polo Rooibos	7.5

COCKTAILS & WINE

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

125ml / 375ml

Lanson Le Black Reserve, Champagne, France NV	19	
Lanson Le Rose Brut, Champagne, France NV	20	
Ruinart Blanc de Blancs, Champagne, France NV	24	78
Meursault Michelot, Burgundy, France 2019	15	43
Clos du Clocher, Bordeaux, France 2018	16	45
Miraval Rose, Domaine Perrin, Provence, France 2022	13	

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