

SPECIALTY COFFEE

EXCLUSIVELY SOURCED & ROASTED FOR HIDEAWAY

- Brazil - COOPFAM – Minas Gerais – Shade grown natural process** 5.5
Espresso – Rich and smooth. Dark chocolate, caramel, hazelnut praline
With milk – Notes of milk chocolate, shortbread and butterscotch
Suggested with homemade nutella & crushed hazelnuts waffle £14
- Ethiopia – Yirgacheffe - Washed process** 7.5
Espresso – Silky & smooth. Fresh bergamot, stone fruit & jasmine flowers
With milk – Notes of red berries, earl grey tea & plum
Suggested with berries, Chantilly & rose petals waffle £14
- Rwanda – Maraba – Decaf - Washed process** 5.5
Espresso – Medium roast. Tangerine, redcurrant & bakers chocolate. Citrus finish
With milk – Notes of red berries, vanilla & shortbread
Suggested with pain au chocolat £6

MICROLOT SELECTION

- Brazil – Daterra Estate – Brettanomyces Carbonic maceration process** 8
Espresso – Creamy & sweet. Black cherry, praline & cacao
With milk – Notes of cherry pie & shortbread
Suggested with Basque Cheesecake £10
- Thailand - Sirinya - Chiang Rai – Mossto natural process** 8.5
Espresso - Raspberry, Melon, Marshmallow
With Milk - Fruity and sweet. Vanilla and subtle raspberry
Suggested with croissant & homemade preserves £6
- Costa Rica – Finca Sumava – Black moon process** 18.5
Espresso – Cherry, rose, lemon verbena
With milk – Notes of red cherry ice cream, tropical fruits
Suggested with barley yogurt pot with pear & red currant compote £7
- Panama – Finca Los Lajones – Geisha – Natural process** 28
Espresso – Concord grape, orange blossom, raspberry coulis
With Milk – Notes of raspberry trifle, Bakewell tart, muscat grape
Suggested with mixed berries waffle, mascarpone Chantilly & rose petals £16

FILTER COFFEE

- Microlot filter / Premium filter** 6 / 12
We are always brewing different beans - ask us what we are brewing today
We also have beans for you to brew at home, ask the team which ones you would like

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 ginger & turmeric shot 7

Bloody Mary 18

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
Hideaway Karak tea	10

HOT CHOCOLATE & MOCHA

Hideaway hot chocolate, whipped cream & burnt marshmallow	9
Hideaway dairy free hot chocolate	9
Cardamom & rose hot chocolate	10.5
<i>White chocolate, Damascus rose water, cardamom, with or without whipped cream</i>	
Golden hot chocolate	12.5
<i>White chocolate, saffron, vanilla, milk of your choice, with or without whipped cream</i>	
Hideaway mocha, served with or without whipped cream	8
<i>Choose your chocolate – dark chocolate, milk chocolate, white chocolate</i>	

JUICES & SOFT DRINKS

Aloe vera, cucumber, spinach & kiwi	7.5
Beetroot & lemon verbena	7.5
Raspberry & pear	7.5
Apple, rose & lime	9
Orange	7.5
Apple	7.5
Pink grapefruit	7.5
Virgin Mary	12
Coffee leaf seltzer with yuzu, ginger & camomile	6.5

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