

Nocellara green olives with garlic, lemon & rosemary 6

Warm bread, whipped salted butter 6.5

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll / with Cornish Salted Baerii caviar	29 / 43
Chicken brioche bun with smoked paprika & oregano	16
Wigmore, dressed ripe tomatoes & basil	13
Black pepper Wagyu pastrami bagel with homemade dill pickle & French mustard	24
Smoked salmon bagel with cream cheese, dill & pickles	18

TOASTED

Croque Monsieur / with black truffle	17 / 27
Croque Madame / with black truffle	20 / 30
Crushed avocado on toast; herb dressing / with fried egg / with scrambled eggs	12 / 22 / 26
Truffle scrambled eggs on toast	26
Black truffle pizza with London honey & wild thyme	33
Pizza bianca topped with morels, garlic & spring onion	28

SALADS

This morning's burrata, pickled smoked vegetable shavings, cumin & chilli	18
Pearl couscous, parsley & pomegranate salad, roast pumpkin & feta	16

WAFFLES

Stracciatella with black truffle, honey & wild thyme	33
Mixed berries, mascarpone Chantilly & rose petals	16
Homemade nutella & crushed hazelnuts	14

SWEET

Croissant & homemade preserves	6
Pain au chocolat	6
Scorched croissant with coffee, dates & toasted macadamia	14
Black olive & lemon madeleines / with Chantilly	4 / 5
Pistachio & matcha madeleines / with Chantilly	4 / 5
Rhubarb, barley & peppermint yogurt pot, poppy seed crumble / with homemade granola	7 / 10
Tigré nutella	9
Medovik	12
Chocolate & hazelnut cookie	8
French toast with blueberry compote & crème fraiche	16
<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.