

## SPECIALTY COFFEE

EXCLUSIVELY SOURCED & ROASTED FOR HIDEAWAY

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- 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 French toast with blueberry compote & crème fraiche £18*
- 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

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- 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*
- Honduras – Planeta Verde – Honey process** 8.5  
Espresso – Macadamia, honey & apple  
With Milk – Custard cream, honey cake, caramelised almonds  
*Suggested with The key £12*
- 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 Caline plum & borage flower £7*
- Panama – Boquete, Finca Los Lajones – Geisha – Natural process** 42  
Espresso – Strawberry, honey, Concord grape  
With Milk – Fruity and bright. Notes of red fruits, strawberry clafoutis  
*Suggested with vanilla crème brûlée choux £11*

### FILTER COFFEE

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- 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.

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

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 / Bloody Mary	12 / 18
Coffee leaf seltzer with yuzu, ginger & camomile	6.5
Hideaway ginger & spirulina shot	7

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