

RAW & CURED

Giarraffa green olives with garlic, lemon & rosemary	4
Smoked salmon & Amalfi lemon	9
Whitstable rock oysters / Add Royal Siberian caviar	each 2 / 3
Royal Siberian caviar 30g / 50g / 125g	40 / 60 / 150
Beluga caviar 30g / 50g / 125g	150 / 225 / 450
Jamon D.O.P. 100% Iberico, Dehesa de Solana 40g / 80g	17 / 29
Warm bread, whipped salted butter	3

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll / with Royal Siberian caviar	19 / 30
Sausage roll & piccalilli	9
Mortadella & fontina focaccia ripiena with pistachio pesto	12
Wigmore, dressed ripe tomatoes & basil	7
H. Forman smoked salmon & cream cheese bagel; homemade dill pickle	9

TOASTED

Croque Monsieur / with black truffle / with white truffle	11 / 20 / 30
Croque Madame / with black truffle / with white truffle	14 / 22 / 32
Ripe tomato on toast / with Jamon Iberico	6 / 16
Crushed avocado on toast; herb dressing / with Royal Siberian caviar	9 / 21
Truffle pizza with London honey & wild thyme / with black truffle / with white truffle	26 / 48
Pizza bianca with ripe tomatoes, basil & black olives / with Jamon D.O.P. 100% Iberico	12 / 26

SALADS

This morning's burrata with dressed tomato, basil & marigold, black olive oil	12
Leek vinaigrette, Caesar dressing, fried breadcrumbs & soft-boiled Cacklebean egg	9
Golden beetroot hummus with toasted coriander seed	9
London lettuce, green herbs, crème fraiche & apple vinegar dressing	9

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.

W A F F L E S

Stracciatella with black truffle, honey & wild thyme / white truffle	26 / 48
Lobster with garlic mayonnaise & parsley / with Royal Siberian caviar	19 / 30
Homemade nutella & crushed hazelnuts	9

S W E E T

Croissant & homemade preserves	4.5
Pain au chocolat	4.5
Acorn flour chocolate chip cookie	4
Barley yoghurt pot with blueberry & spirulina /with granola	6/9
Canelé cooked in beeswax	4
Fig & fig leaf oil financier	4
Gianduja madeleine	4
Hideaway Baklava	9
Hazelnut éclair	9
Orange blossom custard doughnut	9
Hideaway energy bars	4
<i>Spirulina, pumpkin seed & cocoa nibs</i>	
<i>Pea protein & raspberry</i>	
<i>Raw cocoa, ginger & puffed millet</i>	

J U I C E S

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

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