

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 asparagus, wild mushrooms & lemon thyme	24

SALADS

Burrata with gooseberry, hazelnuts, elderflower & lovage	18
Wedge Caesar salad	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
Strawberries & cream croissant	16
Lavender honey madeleines / with Chantilly	4 / 5
Peach & lemon thyme madeleines / with Chantilly	4 / 5
Rhubarb, barley & peppermint yogurt pot, poppy seed crumble / with homemade granola	7 / 10
Oatmeal cookies with raspberries, white chocolate & meadowsweet	9
Grapefruit, vanilla & tonka kougelhof / add Campari, Grand Marnier or Lost Years Rum	18 / 24
Tahitian vanilla soft-serve; Gariguetta strawberry compote	10
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.