

Nocellara green olives with garlic, lemon & rosemary 6 Warm bread, whipped salted butter 6.5

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll	29
Spiced roast chicken brioche bun, crispy curry leaves - <i>halal</i>	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

Cacklebean eggs with spiced butterbeans, tomato & smoked paprika	18
Croque Monsieur / with black truffle / with white truffle	17 / 30/53
Croque Madame / with black truffle / with white truffle	20 / 34/56
Crushed avocado on toast; herb dressing	12
Truffle scrambled eggs on toast / with black truffle/ with white truffle	34/52
Black truffle pizza with London honey & wild thyme / with white truffle	37/54
Pizza bianca topped with ripe tomato, basil & black olive	16
Lahmacun - Spiced lamb mince, pickled cucumber & coriander - <i>halal</i>	16

SALADS

Grilled halloumi, figs, toasted coriander seeds & chilli honey	14
Cucumber salad with labne, yuzu, mint & blueberries	16

WAFFLES

Stracciatella with black truffle, honey & wild thyme / with white truffle	37/54
Mixed berries, mascarpone Chantilly & rose petals	16
Homemade nutella & crushed hazelnuts	14

SWEET

Croissant & homemade preserves	6
Pain au chocolat	6
Scorched banana & pecan croissant	14
Khanfaroosh - Saffron & cardamom madeleines	4
Tonka & coconut madeleines / with Chantilly	4 / 5
Barley yogurt pot with black cherry & cinnamon compote / with homemade granola	7 / 10
Basque cheesecake	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.