

SPECIALTY COFFEE

EXCLUSIVELY SOURCED & ROASTED FOR HIDEAWAY

- Brazil - COOPFAM – Minas Gerais – Shade grown natural process** 5.5
Espresso – Rick and smooth. Dark chocolate, caramel, hazelnut praline
With milk – Notes of milk chocolate, shortbread and butterscotch.
Suggested with waffle with homemade nutella & crushed hazelnuts £14
- Brazil – Dattera Estate – Brettanomyces Carbonic maceration process** 7.5
Espresso – Creamy & sweet. Black cherry, praline & cacao
With milk – Notes of cherry pie & shortbread
Suggested with oatmeal cookies with raspberries & white chocolate £9
- Costa Rica – Aquiares - Turrialba- Natural Process** 12.5
Espresso – Fruity & sweet. Notes of raspberry, hibiscus & raisin
With milk – Notes of red berry pavlova
Suggested with lavender honey madeleines with Chantilly £5
- Colombia – Holguin Family - Finca Inmaculada – Geisha – Natural process** 32
Espresso - Strawberry coulis, vanilla cream, mandarin
With Milk - Creamy and sweet. Shortbread biscuit and jam
Suggested with pistachio & matcha madeleines with Chantilly £5

HOUSE & MICROLOT SELECTION

- Ethiopia – Yirgacheffe - Washed process** 7
Espresso – Silky & smooth. Fresh bergamot, stone fruit & jasmine flowers.
With milk – Notes of red berries, earl grey tea & plum
Suggested with waffle with mixed berries, Chantilly & rose petals £14
- Thailand - Sirinya - Chiang Rai – Mossto natural process** 7.5
Espresso - Raspberry, Melon, Marshmallow
With Milk - Fruity and sweet. Vanilla and subtle raspberry.
Suggested with croissant & homemade preserves £6
- 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

FILTER COFFEE

Microlot filter / Geisha 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

HOT CHOCOLATE & MOCHA

Hideaway hot chocolate, whipped cream & burnt marshmallow	9
Hideaway dairy free hot chocolate	9
Hideaway mocha, served with or without whipped cream <i>Choose your chocolate – dark chocolate, milk chocolate, white chocolate</i>	7

HIDEAWAY SIGNATURE DRINKS

Hideaway Spanish latte <i>Tani Gayo espresso, condensed milk, milk of your choice</i>	9
Lalani & Co 'Green Velvet' matcha <i>Japanese organic Ichibancha Matcha – served pure or with milk</i>	9
Spiced masala Chai latte <i>Black tea, toasted whole spices & ginger</i>	9
Hideaway cinnamon latte <i>Tani Gayo espresso, winter spices, milk of your choice</i>	9
Golden turmeric latte <i>Turmeric, cinnamon, black pepper, honey, coconut milk</i>	12.5
Lavender latte <i>House made lavender, rosemary & earl grey syrup, oat milk, hibiscus powder</i>	10
Hideaway sapphire latte <i>Mariage Freres Sakura & Milky Blue Oolong tea, butterfly pea flowers, condensed milk, coconut milk</i>	12.5
Iced rose matcha lemonade <i>Lalani & Co ceremonial grade matcha, lemonade, Damascus rose water, fresh lime</i>	12.5
Hideaway iced espresso tonic <i>Double shot Tani Gayo espresso, Fever Tree tonic, lime / add Ketel One vodka</i>	10 / 16.5

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.