

HIDEAWAY

100 MOUNT ST

SPECIALTY COFFEE

EXCLUSIVELY SOURCED & ROASTED FOR HIDEAWAY

- Sumatra - Tani Gayo - Aceh Mountains - Natural process** 5.5
Espresso – Full & rich. Notes of treacle & cocoa. Smooth finish
With milk – Notes of caramel, malt & marzipan
Suggested with pain au chocolate £6
- Brazil – Daterra Estate – Brettanomyces Carbonic maceration process** 7.5
Espresso – Creamy & sweet. Black cherry, praline & cacao
With milk – Notes of cherry pie & shortbread
Suggested with tigré Nutella £9
- Sumatra - Hendra Aceh Mountains - Carbonic maceration process** 12
Espresso – Fruity & clean. Ripe papaya, peach syrup & blackcurrant
With milk – Creamy & sweet. Notes of shortbread & apricot jam
Suggested with croissant & homemade preserves £6
- Honduras – Geraldo Penalba – Geisha – Anaerobic fermentation honey process** 18
Espresso – Ripe peach, toffee & coconut
With milk – Creamy & sweet. Notes of ripe melon & honeycake
Suggested with medovic £12
- Colombia – Holguin Family - Finca Inmaculada – Geisha – Natural process** 32
Espresso – Fresh bergamot, jasmine flowers, blood orange & milk chocolate
With milk – Milk chocolate & orange marmalade
Suggested with plum & plum kernel croissant tartlet £14

HOUSE & MICROLOT SELECTION

- Ethiopia – Yirgacheffe - Washed process** 6.5
Espresso – Silky & smooth. Fresh bergamot, stone fruit & jasmine flowers. Clean finish
With milk – Notes of red berries, earl grey tea & plum
Suggested with waffle with mixed berries, mascarpone Chantilly & rose petals £14
- Thailand – Sirinya - Chiang Rai - Mossto Natural Process** 9
Espresso – Strawberry, marshmallow & cantaloupe melon
With milk – Super sweet, strawberries & cream
Suggested with waffle with homemade nutella & crushed hazelnuts £12
- Rwanda – Maraba – Decaf - Washed process** 4.5
Espresso – Medium roast. Tangerine, redcurrant & bakers chocolate. Citrus finish
With milk – Notes of red berries, vanilla & shortbread
Suggested with blueberry & lemon thyme madeleine with Chantilly £4

FILTER COFFEE

We are always brewing different beans - ask us what are we brewing today 5/12
Microlot filter/Geisha filter

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.

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 Ichibanicha Matcha – served pure or with milk</i>	9
Spiced masala Chai latte <i>Black tea, toasted whole spices & ginger</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</i>	7
Mango, coconut & lime	10.5

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