

HIDEAWAY

100 MOUNT ST

SPECIALTY COFFEE

EXCLUSIVELY SOURCED & ROASTED FOR HIDEAWAY

- Brazil - COOPFAM – Minas Gerais – Shade grown natural process** 5.5
Espresso – Rich and smooth. Dark chocolate, caramel, hazelnut praline
With milk – Notes of milk chocolate, shortbread and butterscotch.
Suggested with homemade nutella & crushed hazelnuts waffle £14
- Brazil – Datterra 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 peach & lemon thyme 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 berries, Chantilly & rose petals waffle £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

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 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

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