

Nocellara green olives with garlic, lemon & rosemary 6 Warm bread, whipped salted butter 5.5

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll / with Cornish Salted Baerii caviar	28 / 42
Roast spiced corn-fed chicken mayonnaise in a brioche bun; crispy curry leaf	14
Wigmore, dressed ripe tomatoes & basil	12
Open sandwich of smoked salmon, Cotswold egg, avocado & basil	19
Black pepper Wagyu pastrami bagel with homemade dill pickle & French's mustard	23
Smoked salmon bagel with cream cheese, dill & pickles	17

TOASTED

Croque Monsieur / with black truffle / with white truffle	16 / 26 / 41
Croque Madame / with black truffle / with white truffle	19 / 29 / 44
Dressed ripe tomato on toast	8
Crushed avocado on toast; herb dressing / with poached Cotswold egg	12 / 18
Truffled scrambled eggs on toast / with black truffle / with white truffle	24 / 39
Black truffle pizza with London honey & wild thyme / with white truffle	32 / 75
Pizza bianca with ripe tomatoes, basil & black olives	14

SALADS

This morning's burrata with roast quince, walnut pesto & sage	18
London lettuce, green herbs, crème fraiche & elderflower vinegar dressing	9.5

Waffles

Stracciatella with black truffle, honey & wild thyme / with white truffle	32 / 75
Mixed berries, mascarpone Chantilly & rose petals	14
Homemade nutella & crushed hazelnuts	12

SWEET

Croissant & homemade preserves	6
Pain au chocolat	6
Sticky cardamom bun	12
Scorched banana & pecan croissant	14
Saffron & passion fruit madeleines / with Chantilly	4 / 5
Gingerbread spiced madeleines / with Chantilly	4 / 5
Coconut & barley yoghurt, roast pineapple & cracked black pepper / with homemade granola	7 / 10
Tigré nutella	9
Medovik	12
Canele cooked in beeswax	8
Chocolate & hazelnut cookie	8

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.