

SAVOURY

Nocellara green olives with garlic, lemon & rosemary	6
Warm bread, whipped salted butter	6.5
Whole wheat & delicata pumpkin salad, cucumber & date molasses	14
Grilled halloumi, toasted pine nuts, mint & baba ganoush	16
Ripe tomato on toast	9
Crushed avocado on toast; herb dressing <i>add two fried eggs / add scrambled eggs</i>	12 / 22 / 26
Cackbean eggs with spiced butterbeans, tomato & smoked paprika	22
Black truffle scrambled eggs on toast / with white truffle	34 / 51
Croque Monsieur / with black truffle / with white truffle	17 / 30 / 52
Croque Madame / with black truffle / with white truffle	20 / 34 / 55
Black truffle pizza with London honey & wild thyme / with white truffle	37 / 76
Lahmacun - Spiced lamb mince, pickled cucumber & coriander - <i>halal</i>	16
Pizza bianca topped with ripe tomato, basil & black olive	16

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll	29
Smoked salmon bagel with cream cheese, dill & pickles	18
Hideaway focaccia with stracciatella, green olives & pinenuts	13
Spiced roast chicken brioche bun, crispy curry leaves - <i>halal</i>	16
Wagyu brisket brioche roll with pickled red onion & melted Emmental	24

WAFFLES

Stracciatella with black truffle, honey & wild thyme / with white truffle	37 / 52
Mixed berries, mascarpone Chantilly & rose petals	16
Homemade nutella & crushed hazelnuts	14

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.

SWEET

Croissant & homemade preserves	6
Pain au chocolat	6
Hideaway granola energy bar	9
Vanilla crème brûlée choux	11
Brown butter sponge with blueberries & orange blossom	9
Barley yoghurt pot, Caline plum & borage flower / with homemade granola	7 / 10
Canelés cooked in beeswax	3
Gianduja madeleine / with Chantilly	4 / 5
Khanfarooosh - Saffron & cardamom madeleines	4
Basque cheesecake	10
Hideaway Dubai chocolate bar	12
French toast with blueberry compote & crème fraîche <i>Baked to order; please allow 10 minutes</i>	18
Handmade chocolates <i>Peach, saffron & rose</i> <i>Tahini & nougatine crunch</i> <i>Date caramel & hazelnut</i>	3
The key	12

HIDEAWAY SEASONAL DRINKS

Spiced tahini latte	10
Black forest hot chocolate <i>Dark chocolate, cherry & tonka, milk of your choice, with or without whipped cream</i>	12.5
Caramel & hazelnut hot chocolate <i>Dulcey chocolate, hazelnut praline, milk of your choice, with or without whipped cream</i>	12.5
London mist twist <i>Mariage Freres black tea, vanilla, orange & milk of your choice</i> <i>add Lost Years dark rum 6</i>	10

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