

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	8

SEASONAL DRINKS

Spiced tahini latte	10
Black forest hot chocolate	12.5
<i>Dark chocolate, cherry &amp; tonka, milk of your choice, with or without whipped cream</i>	
Caramel & hazelnut hot chocolate	12.5
<i>Dulcey chocolate, hazelnut praline, milk of your choice, with or without whipped cream</i>	
London mist twist	10
<i>Mariage Freres black tea, vanilla, orange &amp; milk of your choice add Lost Years dark rum 6</i>	
Yorkshire rhubarb & ginger soft seltzer	9
<i>Add Martin Miller's gin £6</i>	
Yorkshire rhubarb & custard fantasy	12.5
<i>Rhubarb compote, pistachio custard, with whipped cream and graham crumbs</i>	

SIGNATURE DRINKS

Hideaway Spanish latte	9
Spiced masala Chai latte	9
Hideaway sapphire latte	12.5
<i>Mariage Freres Sakura &amp; Milky Blue Oolong tea, condensed milk, coconut milk</i>	
Lavender latte	10
<i>House made lavender, hibiscus, rosemary &amp; earl grey, oat milk</i>	
Lalani & Co 'Green Velvet' matcha	9
<i>Japanese organic Ceremonial grade Matcha – served pure or with milk</i>	
Golden maple turmeric latte	12.5
<i>Turmeric, ginger, cinnamon, cloves, black pepper, organic maple syrup, coconut milk</i>	
Iced rose matcha lemonade	12.5
<i>Lalani &amp; Co ceremonial grade matcha, Damascus rose water, lime, lemonade</i>	
Hideaway iced espresso tonic	10
<i>COOPFAM espresso, Fever Tree tonic, lime / add Ketel One vodka 6</i>	
Strawberry & iced matcha / Strawberry & iced coffee	12.5

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.

COCKTAILS

Bloody Mary	18
Negroni	18
Champagne Aperol Spritz	18
Champagne Campari Spritz	18
Champagne Mimosa	18
Espresso Martini	18

WINE SELECTION

125ml / 375ml

Ruinart Blanc de Blancs, Champagne, France NV	26	78
Bruno Paillard Brut Premiere Cuvee, Champagne, France NV	21	
Bruno Paillard Brut Premiere Cuvee Rose, Champagne, France NV	23	
Chablis Domaine William Fevre, Burgundy, France 2021	15	45
Pomerol Château Bourgneuf, Bordeaux, France 2021	16	48
Miraval Rose, Domaine Perrin, Provence, France 2023	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.