

RAW & CURED

Nocellara green olives with garlic, lemon & rosemary	5
Warm bread, whipped salted butter	4
Smoked salmon & Amalfi lemon	12
Royal Siberian caviar 30g / 50g / 125g	40 / 60 / 150
Beluga caviar 30g / 50g / 125g	150 / 225 / 450
Jamon D.O.P. 100% Iberico, Dehesa de Solana 40g / 80g	18 / 30

ROLLS, BAGUETTES & BAGELS

Hideaway lobster roll / with Royal Siberian caviar	22 / 36
Mortadella & fontina focaccia ripiena with pistachio pesto	12
Wigmore, dressed ripe tomatoes & basil	8
H. Forman smoked salmon & cream cheese bagel; homemade dill pickle	12

TOASTED

Croque Monsieur / with black truffle	14 / 24
Croque Madame / with black truffle	18 / 28
Ripe tomato on toast / with Jamon D.O.P. 100% Iberico	8 / 18
Crushed avocado on toast; herb dressing / with Royal Siberian caviar	12 / 24
Black truffle pizza with London honey & wild thyme	28
Pizza bianca with morels, wild garlic & spring onion	26

SALADS

Pea hummus, dressed spring vegetables, mint & marjoram	9.5
Grilled green asparagus, basil pesto & toasted hazelnuts	12
This morning's burrata with ripe strawberries, basil & fennel pollen	15
London lettuce, green herbs, crème fraiche & apple vinegar dressing	9.5

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.

W A F F L E S

Stracciatella with black truffle, honey & wild thyme	28
Lobster with garlic mayonnaise & parsley/ with Royal Siberian caviar	22 / 36
Homemade nutella & crushed hazelnuts	12

S W E E T

All our pastries are made in-house and freshly baked every day

Croissant & homemade preserves	5
Pain au chocolat	5
Goji berry cookie	4
Barley yoghurt pot with gooseberry, kiwi & marigold / with homemade granola	7 / 10
Canelé cooked in beeswax	4
Gianduja madeleine	4
Hideaway Garden cupcake	12
Green tea & rose petal éclair	12
Lemon & elderflower custard doughnut	12
Medovik	12
Hideaway energy bars	4
<i>Maca, pineapple & bee pollen</i>	
<i>Pea protein & raspberry</i>	
<i>Raw cocoa, ginger & puffed millet</i>	

J U I C E S

Orange	7.5
Pink grapefruit	7.5
Apple	7.5
Beetroot & lemon verbena	7.5
Carrot, mango, orange blossom	7.5
Aloe vera, cucumber, spinach & kiwi	7.5

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