

HIDE BREAKFAST

FRUITS, SEEDS & GRAINS

Seasonal fruits in a lemon verbena infusion	9
Fresh ricotta with quince shavings, lemon thyme, toasted hazelnuts & virgin rapeseed oil	12
Ripe honey mango with Thai basil & kaffir lime	8
Hide bircher muesli	9
Homemade granola; chilled almond & coconut milk	9
Organic porridge oats cooked with unrefined sugar & Jersey milk served with a choice of: <i>Fresh honeycomb / Maple syrup / Prunes soaked in cherry blossom tea</i>	9
French toast with blueberry compote & crème cru	14
<i>Baked to order; please allow 10 minutes</i>	

VIENNOISERIES

All viennoiseries are freshly baked on site every morning by our team of bakers

Birch sap croissant	8
Pear & cobnut custard brioche	9
Buckwheat pain au chocolat	5
Candied pine cone & dried fruit muffin; strained goat's milk yoghurt & sorrel	9
Croissant/ toasted brioche/ white or granary bread	
<i>Seasonal homemade preserves & freshly churned butter</i>	6
Banana bread, served with smoked maple butter	9
<i>Baked to order; please allow 10 minutes</i>	

SAVOURY

Porthilly oysters / with Exmoor caviar / with Beluga caviar	each 4 / 9 / 16
Colchester natives / with Exmoor caviar / with Beluga caviar	each 5 / 10 / 17
Exmoor caviar 30g	130
Beluga caviar 30g	240
<i>Caviar is served with crème fraiche, chives, pickled shallot & crystal bread</i>	
Truffled scrambled eggs on toast / with white truffle	26 / 42
Grilled smoked streaky bacon, homemade black pudding, Huntsham Farm Middle White pork sausage, slow roast tomatoes, Cacklebean eggs & sourdough toast	19
Eggs Florentine, Royale or Benedict	12
Smoked eel, leek & potato glazed omelette / with Royal Baeri caviar	19 / 35
Hide Croque Monsieur	14
<i>add a fried egg / add black truffle / add white truffle</i>	3 / 8 / 16
Crushed avocado on toast, chervil & angelica seed / with poached eggs	12 / 18
Buttered baby spinach / green asparagus	5 / 8

HIDE BREAKFAST

JUICES

Orange	7
Carrot, mango & orange blossom	7
Raspberry & pear	7
Cucumber, spinach, aloe vera & kiwi fruit	7
Beetroot & lemon verbena	7
Apple & tarragon	7
Pink grapefruit	7
Ripe tomato	7

SMOOTHIES

Blueberry & rose petal	7
Coconut water, avocado, lime & perilla	7
Banana, manuka honey & turmeric	7

TEAS

English breakfast	4
Earl Grey French Blue	4
Orange Valley Darjeeling First Flush	6
Black Leopard	7
Chai - Chandernagor	6
Casablanca	4
Milky Blue Oolong	6
Gyokuro Supreme	14
Tanka cha	12
Fuji Yama	6
Jasmine pearls	5
Sakura - Cherry blossom	7
Thé sur le Nil	5
Yuzu Indigo	9
Yin Zhen	14
Marco Polo Rooibos	6
Camomile	4
Homemade chai-infused hot chocolate	7

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 12.5% will be added to your final bill.