

**H** THE  
**IDE**  
**DRINKS**



THE HIDE'S LIST OF MIXED DRINKS,  
WINES, LIQUORS AND ALES

# *Refreshments* & **RESTORATIVES**



**T**his book has been prepared for the benefit of those who frequent our bar stools and chairs, so that they may know what is really good and how they might order it.

Should you prefer a classic mixed drink that is not on this list, please ask your bartender and we will attempt to match your requirements as exactly as we can.

We primarily aim to provide you with the best possible mixed drinks, but at the same time we prefer not to ignore our wines and beers, offering a diverse, and we hope you'll agree, excellent range. If wine is your thing, please also ask for our selection of reserve bottles – not necessarily expensive, but certainly interesting.

Respectfully at your service

**The Hide**



# CONTENTS

Drinks	Page
<b>COCKTAILS</b>	
SIGNATURE SERVES	4-5
SPARKLING & APERITIF	6
TWISTS	7
VINTAGE RARITIES	8
<b>SPIRITS &amp; MIXERS</b>	9
<b>WINES</b>	
SPARKLING	13
WHITE	14-15
ROSÉ	15
RED	16-17
SHERRY	18
SWEET & PORT	19
<b>BEER</b>	20-21
<b>SOFT DRINKS</b>	22

# THESE ARE A FEW OF OUR FAVOURITE THINGS



Our bartenders are cocktail enthusiasts so feel free to discuss your preferences; we also have a library of cocktail books dating back to the late 1800s if you'd like to browse and try some classics.

Prices are for our named spirits, but we're more than happy to make it with any alternative from our selection and can advise on particularly appropriate choices.



A. Cocktail



B. Coupette



C. Copita



D. Rocks



E. Highball



F. Balloon



G. Flute

## GLASSES FOR THE MAKING OF COCKTAILS



## SIGNATURE SERVES

## BLOOD &amp; MARRIAGE

Buffalo Trace bourbon, oloroso sherry, Cocchi di Torino aged in a barrel with dried figs, orange marmalade

Aged, mixed, then served over crushed ice in a julep tin. Like the original Blood & Sand from the 1920s, this might seem like an unlikely combination of ingredients, but the marrying of flavours works like a charm .....



## DELUXE CAMPFIRE

Zubrowka, anise syrup, Aperol, apple soda

A classic combination of Bison grass vodka and apple, with added sweetness from the anise syrup and balanced by the bitterness of Aperol. Served with a marshmallow garnish .....



## FORGET-ME-NOT

Tapatio Blanco tequila, pineapple juice, lime, árbol chilli infused agave syrup, cinnamon salt

One origin of the name Margarita is that it's Spanish for Daisy – a traditional style of sour drink. From there we get to this sweet and spicy libation that will leave you with a tingle – the forget-me-not finish .....



## GARDEN FIZZ

Bols genever, pink grapefruit juice, sugar syrup, Cynar reduction, egg white, topped with lavender soda  
Malty Dutch genever, artichokes, fresh citrus and lavender perfume served long in a traditional fizz style .....



## INDIAN SUMMER

St Teresa Gran Reserva rum, kumquat & kaffir lime shrub, sugar, Peychaud's bitters

An exotic long refresher to transport you to a wicker chair on a verandah overlooking the estate .....



## NATIONAL EXPRESS

Rittenhouse rye whiskey, cola & espresso reduction, Fernet Branca, lemon peel

Life too slow? Perk it up a little (as this contains the bartender favourites of rye, Fernet and coffee, we apologise if we are short of any ingredients...) .....



## SIGNATURE SERVES

## PALOMINO

Tapatio Blanco, Grand Marnier, Galliano, grapefruit soda

The Paloma is a traditional long Mexican drink of tequila and grapefruit soda. Ours is rounded out with vanilla and orange hints, and served in the diminutive .....



## PLEASURE SEEKER

H by Hine Cognac, Amaretto, peach bitters, rosemary tincture

A decadent stirred drink with richness, sweetness and floral, savoury aromas .....



## RED SNAPPER

Jensen's Bermondsey gin combined with a classic spiced tomato juice mix

While vodka just adds alcohol to a Bloody Mary, we think the botanicals in gin work perfectly in this savoury Snapper, balanced with some sweetness from our special infusions .....



## R&amp;R

Skipper Demerara rum, Rittenhouse 100 rye, cacao, sugar cane syrup, Angostura bitters

A stirred drink for rum-lovers with a sweet tooth or those that just fancy a change from an Old Fashioned .....



## SILVER LINING

Nikka 'From the Barrel' whisky, mandarin & lime juice, sugar, egg white, Lapsang Souchong tea soda

A silver fizz with a taste of the East. Japanese whisky and Chinese tea makes a drink that's smoky and sweet, whilst refreshingly fruity .....



## STRAWBERRY BLONDE

Luksusowa vodka, rhubarb & strawberry compote, Galliano Balsamico, lime

Pretty in pink on the surface and delightfully complex on the tongue; this takes the classic chef's pairing of strawberry and balsamic and makes it beautifully easy to drink .....



SPARKLING & APERITIF

CELERY GIMLET

Hide-made celery cordial, Siwucha vodka  
*A sharp and savoury aperitif with delicate oak and fruit flavours from this amazing rye vodka that is barrel-aged and aromatised with sloes* .....

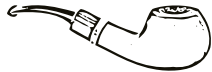


FORAGER'S BELLINI

Hide-made seasonal fruit puree, Prosecco  
*Who doesn't like rummaging around in hedgerows? No? Oh, maybe it's just us then... Winter fruit and sparkles* .....



GENTLEMEN PREFER SCOTCH



Laphroaig 10 scotch, Campari, Dubonet, mandarin & orange bitters, lemon twist  
*Smoky, bitter, rich and a tad fruity – like the old chap with the pipe in the wooden-panelled gentleman's club – but more complex and much tastier* .....



SEELBACH COCKTAIL

Buffalo Trace Bourbon, Cointreau, Angostura & Peychaud's bitters, Ayala Champagne  
*Created in 1917 at the eponymous Kentucky hotel, this is a slightly richer type of traditional Champagne cocktail with a hint of orange* .....



THIRD TIME'S A CHARM

Orange zest sugar, Luksusowa vodka, Aperol, Prosecco, Aperol dust  
*Like grown-up Tizer or a pimped Aperol Spritz, this makes aperitivo hour go swimmingly* .....



VELVET COBBLER

Riesling, amontillado sherry and basil & pineapple syrup, topped with a float of sparkling red Brachetto D'Aqui  
*Cobblers were the drink of choice in the mid to late 1800s: acidity and tannins from wine are used in place of citrus to balance this drink that's traditionally served over crushed ice or 'cobble'* .....



TWISTS

EVEN GREATER EXPECTATIONS

Admiral Rodney rum, sugar, peach & Peychaud's bitters, Galliano Autentico rinse  
*Made in the Sazerac style (served without ice in a rocks glass) with vanilla and herbs from the Galliano and fruity and aromatic bitters to balance the sweetness* .....



JALISCO BREAKFAST

Tapatio Reposado tequila, Cocchi di Torino, Galliano Ristretto, Bokers & Mozart Bitters  
*A tequila Manhattan with a touch of coffee* .....



LADY SEA

Compass Box Flaming Heart, Maraschino, Aphrodite Bitters, hibiscus salt rim  
*As a chef would tell you, salt doesn't just belong on the rim of a Margarita. It's a flavour enhancer which balances sweetness and is one of our five key tastes – in this case changing the perceptions of a Rob Roy variant* .....



NAUGHTY DAIQUIRI



Mesquite-smoked William L Weller bourbon, cacao, lemon shrub  
*Naughty on a number of accounts, this Daiquiri-alternative is Little Havana meets Kentucky. Vanilla, chocolate and sweetness from the wheated bourbon and cacao, a sharp shrub to balance it and a lingering sweet-smoky finish; to be drunk with a half-smile that makes people wonder what you're up to* .....



PARLIAMENTARY BRANDY

Jensen's Old Tom gin, cubed sugar, Peychaud's bitters  
*During the height of the gin craze, a 1729 act of parliament licensed and taxed compounded spirits. Something remarkably gin-like was thereafter served under the name 'Parliamentary Brandy' until the law was amended. This is served as an Old Fashioned using Old Tom gin that more closely resembles what would have been drunk during this period* .....



THINK PINK PUNK

Santa Teresa Claro rum (light, Venezuela), Skipper Demerara rum (dark, Guyana), cacao, spices, milks (condensed, fresh), Campari reduction  
*This bottled milk punch tastes like a Caribbean elixir. Tropical, sweet & pink; served wrapped in a paper bag for underground punk-ness* .....



COCKTAILS

VINTAGE RARITIES

**BARNEY BARNATO – £12**

H by Hine cognac, Dubonnet, Grand Marnier, Angostura bitters  
*Named after the East-End chap who made good in the South African diamond rush of the late 1800s, this recipe comes from The Savoy Cocktail Book and is a great balance of cognac softened with aromatised wine. Feel free to take the flask away on your travels (but if you like, you can return it to the bar and we'll refund £3)* .....



**CHARLIE CHAPLIN**

Sloe gin, lime, apricot liqueur  
*Created at the Waldorf Astoria New York around 1920, this is richly fruity and a little tannic. A very grown-up, but easy drinking little number for stepping into the lime light* .....



**ROYAL BERMUDA YACHT CLUB**

Doorly's rum, lime, Cointreau, Falernum  
*The club's house drink dating back to 1844 and apparently a favourite with the British officers and diplomats once stationed in Bermuda. Daiquiri-like with a spicy citrus bite* .....



**TUXEDO**

Jensen's Old Tom gin, Noilly Prat dry vermouth, Maraschino, Absinthe  
*From Harry Johnston's 1882 "Bartenders' Manual", this is a wet martini with added herby hints and more sweetness from the Old Tom, making it suitable for after dinner as well as an aperitif* .....



**VIEUX CARRÉ**

Sazerac rye, H by Hine cognac, Antica Formula sweet vermouth, Benedictine, Peychaud's & Angostura bitters  
*Named after the French Quarter of New Orleans, this was created by Walter Bergeron in 1938 at the Carousel Bar of the Monteleone Hotel. A rich, complex alternative to an Old Fashioned or Manhattan* .....



**VOWEL COCKTAIL**

Compass Box Asyla scotch, Antica Formula sweet vermouth, orange juice, Kummel, Angostura bitters.  
*The origins of the name are rather lost in time, but it features in Harry MacElhone's 'Barflies and Cocktails' from 1927; the flavours are rich and complex (not unlike a Blood & Sand), with a clear caraway note from the Kummel (our bartenders' favourite shot...)* .....



COCKTAILS

SPIRITS & MIXERS

SERVED IN 50ML POURS UNLESS YOU REQUEST OTHERWISE

Mixers are from FeverTree with the exception of Coca Cola

**HOUSE SPIRIT & MIXER**

**£7.00**

50ml

**HOUSE SPIRIT & MIXER**

**£4.00**

25ml





WINES

PRICES

Prices are by the glass / bottle where two prices are given.



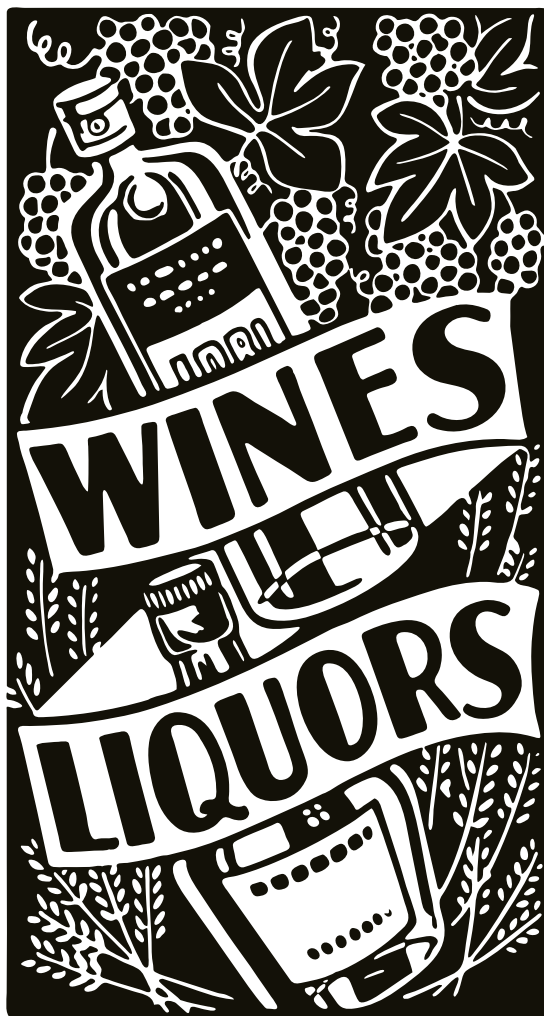
SPARKLING WINES BY THE GLASS: 125ML

STILL WINES BY THE GLASS: 175ML

(125ML POURS ARE ALSO AVAILABLE - PLEASE ASK AT THE BAR)

We have an alternative list of bin ends and interesting things we have picked up here and there. Please ask for more details.





## WINES

### SPARKLING

PRICES ARE FOR 125ML GLASS / BOTTLE.

#### PROSECCO VILLA ARMELLINA (DOC)

£5.50 / £30.00

Italy, Veneto. 11% abv

*Light & crisp with fine bubbles and a long floral and peachy finish.*

#### LANGLOIS CHÂTEAU, CREMANT DE LOIRE BRUT

£6.00 / £32.00

France, Loire. 12.5% abv

*Crémant de Loire is a rigorously regulated appellation that specifies hand harvesting, light pressing and long maturation. Now owned by Bollinger, this exceeds all the requirements of the appellation, and includes cabernet franc alongside the chenin blanc and chardonnay for additional roundness and structure.*

#### BRACHETTO D'ACQUI (DOCG) CONTE DI GROPELLO

£7.00 / £34.00

Italy, Piedmont. 6.5% abv

*A sweet, frothy "frizzante" red from the land of Barolo, 100% brachetto grape (yes that's right, it's fizzy red just in case you didn't get that!)*

#### AYALA BRUT MAJEUR NV

£8.50 / £46.00

France, Champagne, Ay 12% abv

*Bollinger's second house, the Champagne is pale gold in colour with a fine mousse. Rich and aromatic on the nose, well balanced and shows great finesse and complexity.*

#### BOLLINGER SPECIAL CUVÉE NV

£75.00

France, Champagne, Ay 12% abv

*A rich, biscuity nose with a hint of summer fruits; nuts, toast and some citrus, balanced by excellent acidity; our personal favourite Champagne for its full flavour.*





## WINES

### WHITE

AVAILABLE BY THE GLASS.  
PRICES ARE FOR 175ML GLASS / BOTTLE.

**LES VIGNES DE L'ÉGLISE, VERMENTINO IGP 2010** £4.50 / £18.00

France, Languedoc. 13% abv  
*This vermentino grape (locally named Rolle) is unoaked with zesty lemon freshness.*

**PRIMA ALTA, PINOT GRIGIO DELLE VENEZIE 2011** £5.50 / 22.00

Italy, Veneto. 12.5% abv  
*A clean, fresh pinot grigio, pale in colour with a well balanced citrus finish.*

**FINCA LA LINDA VIOGNIER, LUIGI BOSCA 2011** £6.00 / 24.00

Argentina, Mendoza. 13% abv  
*Typically exotic viognier, medium bodied with stone fruit notes, a nice bouquet and a long finish.*

**WILD SOUTH RIESLING 2010** £6.80 / 27.00

New Zealand, Marlborough. 13.5% abv  
*A medium bodied Kiwi riesling, marmalade and gooseberries with a good dry acidity.*



BY THE BOTTLE

**DOMAINE ALAIN MARCADET, SAUVIGNON DE TOURAINE 2011** £23.00

France, Loire. 12% abv  
*Delicious citrus and classic Loire minerality stereotypical of a French sauvignon blanc.*

**RISEIS PECORINO IGT 2010** £ 25.00

Italy, Abruzzo. 13% abv  
*100% pecorino grape, herby and peppery with a great body structure and a long fresh finish.*

## WINES

### WHITE

BY THE BOTTLE

**LANGHE FAVORITA DOC BRICHET 2011, TERRE DA VINO** £26.00

Italy, Piedmont. 11.5% abv  
*100% favorita grape. Lemon and gooseberries on the nose, brilliant acidity and a long and persistent stone fruit finish.*



**16 STOPS CHARDONNAY 2011** £28.00

Australia, Adelaide Hill/McLaren vale. 12% abv  
*A classy chardonnay from OZ: the typical ripe white fruits and biscuit notes are present with a long a fresh finish.*

**MARTIN CODAX, ALBARINO DO RIAS BAIXAS 2011** £32.00

Spain, Rias Baixas. 12.5% abv  
*Pale lemon colour and hints of green for this crisp and mineral Galician classic.*

**CHANSON CHABLIS 2011** £37.00

France, Chablis. 12.5% abv  
*Dry and flinty, this is benchmark Chablis. Great length and fantastically clean.*

### ROSÉ

PRICES ARE FOR 175ML GLASS / BOTTLE.

**DOMAINE ALAIN MARCADET, TOURAINE ROSÉ 2011** £5.00 / 20.00

France, Loire. 12% abv  
*A crisp, dry rose with a wonderfully light salmon pink colour. Ideal for drinking on its own or as a light aperitif.*

WINES



RED

AVAILABLE BY THE GLASS.  
PRICES ARE FOR 175ML GLASS / BOTTLE.

LES VIGNES DE L'ÉGLISE MERLOT/GRENACHE 2010 £4.50 / £18.00

France, Languedoc-Roussillon. 13% abv  
*60/40 merlot/grenache for this blend of juicy cherries and spices.*

FINCA LA LINDA MALBEC, LUIGI BOSCA 2008 £5.50 / 22.00

Argentina, Mendoza. 14% abv  
*Aged for three months in French oak to give cherries, vanilla and spicy notes. A rich wine for steak and cheese.*

FEUDO DEI VENTI SHIRAZ 2010 £6.00 / 24.00

Italy, Sicily. 14.5% abv  
*A spicy Sicilian shiraz with oaky vanilla balancing it out.*

NEW NATIVA ORGANIC CARMENERE 2009 £6.50 / 26.00

Argentina, Maipo. 14% abv  
*A blend of tannic spice, chocolate and red berries from this close relative of the merlot grape.*



BY THE BOTTLE

TERRE DI MONTELUSA, PRIMITIVO IGT 2010 £24.00

Italy, Apulia. 13% abv  
*Sleek bottle reflecting a more modern Primitivo; jammy fruit, hint of spice and some of that hot, dusty Italian earth.*

CHANSON BOURGOGNE PINOT NOIR 2009 £27.00

France, Burgundy. 13% abv  
*Introduction to Burgundy: strawberries, cherries and raspberries rather than the leather and leaf mould typical of older Pinot Noirs.*

WINES



RED

BY THE BOTTLE

POSTA PIANA, UVA DI TROIA IGT 2010 £28.00

Italy, Apulia. 13% abv  
*Leather and liquorice, complex but elegant for this 100% varietal from the "heel" of Italy.*

CAMILLE CAYRAN "IMPATIENTE"  
COTE DU RHONE 2011 £30.00

France, Southern Rhone. 14% abv  
*Deep purple colour with blackberry aromas and brilliantly integrated tannins for a long berry finish.*

ARROCAL 2010 £32.00

Spain, Ribera del Duero. 14% abv  
*100% tempranillo aged for 6 months in French and American oak (80/20%). Complex, spices and vanilla on the nose with a long jammy finish.*

TURKEY FLAT BUTCHER'S BLOCK RED 2010 £32.00

Australia, Barossa. 15% abv  
*Shiraz, mataro (mourvedre) & grenache. Typical Rhone blend from Barossa with exceptional results: spices, red berries, leather and chocolate with an extremely long finish. Extremely popular at The Hide.*



CHATEAU LE PEY 2009 £38.00

France, Medoc. 13.5% abv  
*Cabernet and merlot blend aged in French oak for 12 months. Elegant spice and blackcurrant, perfect for cured meats.*

WILD EARTH PINOT NOIR 2009 £46.00

New Zealand, Central Otago. 14% abv  
*A top wine with dark red berries and a bit of savoury note characteristic of older Pinot Noirs.*

## WINES

### SHERRY

(ALL FROM BODEGAS HIDALGO)

PRICES ARE FOR 75ML / 175ML / BOTTLE

#### MANZANILLA

£ 4.00 / £ 7.00 / £ 19.00

15% abv 50cl

*This should probably be in our white wines section, but oh well – we've got a sherry page, so we might as well use it! Dry and refreshing, with apple, straw and nutty flavours all underscored by a salty tanginess. Lightweight and balanced, this is really very appealing and nothing like Gran's sherry. Great with olives and seafood, or just really cold. 500ml bottle.*

#### AMONTILLADO SECO

£4.30 / / £24.00

17.5% abv

*Amber colour and nutty aroma from this Manzanilla that has been oxidatively aged in oak. Dry and rich.*

#### OLOROSO

£4.50 / / £26.00

17.5% abv

*Dark amber with the aroma of walnuts. A stage further in the oxidation from the Amontillado, giving a rich, smooth flavour.*

#### PEDRO JIMENEZ

£5.00 / / £29.00

17% abv

*Made from dried PX grapes, this is dark brown and syrupy, tasting of raisins, prunes & figs. Wonderful, but very, very sweet!*

#### PALO CORTADO VIEJO V.O.R.S.

£11.00 / / £105.00

19% abv. 70cl

*A very rare sherry, aged more than 30 years. Has a wonderful rich, complex, lingering taste. Not something you'll be able to try in many places.*

## WINES

### SWEET & PORT

PRICES ARE FOR 75ML / BOTTLE

#### KLEIN CONSTANTIA VIN DE CONSTANCE

##### MUSCAT 2007

£9.00 / £60.00

South Africa, Cape Town. 50cl

*The famous Vin de Constance, first produced in the 18th Century and favoured by Napoleon during his exile on St Helena. Mentioned by Dickens, Jane Austen and Baudelaire. As if that wasn't recommendation enough, this fantastic wine has honey, apricots and dried mangos on the nose, with an incredibly long finish.*

#### FONSECA TERRA PRIMA ORGANIC RUBY PORT

£ 4.00 / £ 34.00

Portugal, Porto

*A wonderfully rich, concentrated Port with great flavour and texture. The black fruit nose & palate shows berry, plum and cherry. Just remember to keep passing it on.*

#### TAYLOR'S 10 YEAR OLD TAWNY PORT

£ 5.00 / £ 41.00

Portugal, Porto

*Damn fine 10 year old tawny with a great reputation.*

#### QUINTA DO INFANTADO 2007

£ 6.00 / £ 48.00

Portugal, Pinhão

*Vintage Port but without the 'vintage' price tag, single quintas are good value, and this is a great one. Big, bold with plenty to get hold of.*



Splash  
3.7ml



Pony  
25ml



Jigger  
35ml



Gill/Noggin  
142ml



Schooner  
425ml



Pint  
568ml

SOME MEASURES OF ALCOHOL FOR THE PURPOSE OF IMBIBING



## BEERS

### DRAUGHT

PRICED BY THE PINT / HALF PINT

#### MEANTIME PILSNER

£5 / £2.70

Greenwich, London, UK (4.4% abv)

*A proper Pils, made with a long, cold fermentation and maturation. Clean, crisp and elegant.*

#### MEANTIME LONDON PALE ALE

£5 / £2.70

Greenwich, London, UK (4.3% abv)

*English Goldings and American Cascade and Cluster hops provide the bitterness, whilst unique dry hopping with Cascade and Willamette hops gives it truly great aromas of hops (!) and citrus.*



## BEERS

### BOTTLES

#### VEDETT

£4.80

Mortgaat, Flanders, Belgium (5.2% abv) 330ml

*A fresh, hoppy continental pilsner-style lager produced by Duvel Moortgat.*

#### CHAPEL DOWN CURIOUS BREW LAGER

£4.80

Tenterden, Kent, UK (4.7% abv) 330ml

*Hailing from Kent, Chapel Down wine makers have now turned their hand to making beer just two years ago. This year they won gold at the International Beer Challenge (the beer "BAFTAS"). Curious Brew uses East Anglian malt, saaz and cascade hops, and then re-ferments the lager using the champagne yeast also used in their vineyard. To finish, they add a 'dosage' of Nelson Sauvin hops.*

#### CAMDEN WHEAT

£4.80

Camden, London, UK (5% abv) 330ml

*Inspired by the beer maker's trip to Germany, this is a Hefeweizen style of wheat beer. Strong malts with a banana & toffee finish, and the best thing to come out of Camden since comedy, rock and cheap tie-dye.*

#### ANCHOR STEAM

£4.80

San Francisco, California, USA (4.9% abv) 355ml

*Anchor brewery dates back to 1896. The steam part probably refers to the old process of cooling the fermenting beer in open trays on the roof where it steamed in the cool San Francisco air. It's a full and malty beer with a very creamy head and rich amber colour.*

#### LA CHOUFFE

£5.90

Achouffe, Wallonia, Belgium (8% abv) 330ml

*Inspired by Brasserie D'Achouffe, thought to be the home of the Chouffe gnomes. Obscure inspiration aside, this Blond Ale has a loyal following, and might be your new favourite beer. Refreshing, fruity, hoppy and spicy (flavoured with coriander seed) – beware of the ABV!*

#### MEANTIME LONDON PORTER

£13.00

Greenwich, London, UK (6.5% abv) 750ml

*Brewed to recreate a recipe from 1750 and designed to reflect the flavours which became so popular that demand for Porter made London the brewing capital of the world. "London Porter is a meal-on-its-own, a beer of Dickensian diversion and intricacy, full of smoke and coal and spice." Andrew Jefford in the FT.*

SOFT DRINKS

‘COCKTAILS’

**VIRGIN MARY**

Tomato juice, tabasco, celery salt, black pepper, horseradish and lemon juice .....



**DESIGNATED DRIVER**

Espresso, cinnamon & maple syrup, milk and double cream .....



**CITRUSPLUS**

Orange, lemon, lime, homemade grenadine & ginger ale .....



**TOMORROW’S A BIG DAY (CONTAINS ALCOHOL)**

Amontillado sherry, five star syrup, mint and grapefruit soda

*This does contain some alcohol, but not too much* .....



**OTHERS**

**SPARKLING BELU MINERAL WATER**

(glass / 700ml)

£1.50 / £3.50

**STILL BELU MINERAL WATER**

(glass / 700ml)

£1.50 / £3.50

**MIXERS**

(FeverTree/Coca Cola Icon)

£3.00

**TEA / COFFEE**

**SELECTION OF TEAS**

£3.00

**ESPRESSO**

£2.00

**CAPPUCCINO**

£3.00

**AMERICANO**

£2.50



39-45 BERMONDSEY STREET  
LONDON SE1 3XF

020 7403 6655

DRINKS@THEHIDEBAR.COM  
WWW.THEHIDEBAR.COM

THE HIDE, 39-45 BERMONDSEY  
STREET, LONDON SE1 3XF  
TELEPHONE: 020 7403 6655  
WWW.THEHIDEBAR.COM