

Hideaway Kitchen

WELCOME TO THE HIDEAWAY KITCHEN

Co-founders Georgina and Amelia have translated their passions, memories and experiences gained as chefs, business owners and a love for family, into honest, simple and family-friendly menu creations. We strive to source the best seasonal ingredients, working with local, regional artisan growers, farmers and suppliers.

ALL DAY BRUNCH

Smashed avocado bloomer	12.50	Poached eggs & bacon	8
Smashed avocado, Maldon sea salt, poached free range eggs, Spanish olive oil on white or brown toast		Poached free range eggs, Yorkshire farm-reared bacon on brown or white toast	
+ bacon	2.50		
Sausage or bacon roll	5.50	Smashed avocado on rye	11
Yorkshire farm-reared bacon or pork sausage served in a fresh white bread roll		Smashed avocado, crumbled feta, cherry tomatoes on rye bread	
		+ egg	2
Breakfast bagel	8.50	Three egg omelette	8
Bacon, fried egg, halloumi, chilli sauce		Three egg omelette, with cherry vine tomatoes, feta & spinach	
Veggie breakfast bagel	8.50	Hummus on rye	10
Avocado, fried egg, halloumi, chilli sauce		Hummus, roasted red pepper, feta, rye bread, oregano & black pepper	
The Hideaway full English	12.50	+ poached egg	2
Bacon, sausage, herb tomatoes, garlic flat mushrooms, Hideaway fresh baked beans, hash brown, fried free range egg with brown or white toast		Parma ham on rye	12
		Parma ham, ricotta, figs, rye bread with toasted pecans	
Veggie full English	12.50	+ egg	2
Halloumi fritters, herb tomatoes, flat mushrooms, Hideaway fresh baked beans, fried free range egg with brown or white toast		Granola	8
		Greek yoghurt with fresh strawberries, toasted oats & drizzled Yorkshire honey	
Sweetcorn fritters	12.50	Toasted fruit teacake	3.50
Halloumi, avocado & tomato salsa, poached free range eggs, sriracha sauce		With butter	

PIZZA

Freshly prepared and hand-stretched sourdough, thin base pizza using the very best locally sourced ingredients with inspiration from Italy.

Classic margherita	10	The Sicilian	12
Tomatoes, mozzarella, fresh basil, extra-virgin olive oil		Nduja, spinach, mozzarella, chillies	
Padana	12	The Napoli	12
Goat's cheese, spinach, red onion marmalade		Parma ham, feta, rocket, pine nuts	
The Hideaway garlic pizza flatbread	10		
Garlic, tomato, mozzarella			

Hideaway Kitchen

KITCHEN SALADS

Cashew chicken satay	12
Cashew chicken, fresh garden leaf salad & coriander, mango, tomato, cucumber, red onion, satay sauce	
Goat's cheese & balsamic	10
Goat's cheese croutons, fresh garden leaf & herb salad, toasted salt & pepper pumpkin seeds, avocado, red onion, with aged balsamic dressing	
Garlic courgette tabbouleh	12
Tabbouleh fresh garden leaf & herb salad, red onion, grated carrot, spinach, dukkah, tangy honey & mustard dressing, with grilled lemon & garlic courgettes	

SANDWICHES

The Hideaway crispy fish goujon sandwich	8
Crispy battered fish goujon, Hideaway's tartare sauce in a fresh warm white bread roll or wrap	

Please see the specials board

SIDES

Skinny fries	4
Truffle skinny fries	4.50
Fresh garden leaf & herb salad	4

ALLERGIES & INTOLERANCES

Some of our food may contain nuts, seeds or other allergens. There is a small risk that tiny traces of these may be found in any of the dishes of food served here. Please let a member of our team know if you have any allergies or dietary requirements.

VEGAN & GLUTEN FREE MENUS

We have a dedicated menu available upon request

CAKES & DESSERTS

Caramel chocolate flapjack	3.60
Double chocolate brownie	3.60
Raspberry & almond bakewell	4
Chocolate caramel shortbread	3.60
Double chocolate cake	3.95
With milk chocolate Swiss meringue frosting	
Lemon drizzle cake	3.95
With lemon icing glaze	
Carrot cake	3.95
With cream cheese frosting & walnuts	
GF Sticky toffee pudding cake	3.95
With caramel Swiss meringue buttercream frosting	
GF & Vegan Pecan & banana cake	4.60
GF & Vegan Banana bread	4.40
With maple glaze	
Fruit scones	4.95
With clotted cream & strawberry preserve	
Cheese swirl	3.80
An enriched dough filled with cream cheese, cheese and chives	
Cinnamon bun	3.95
An enriched dough with layers of cinnamon butter & topped with water icing	
Flavoured cruffin	4.80
A hybrid of a croissant & a muffin. Different flavours featured weekly	

Hideaway Kitchen

GLUTEN FREE MENU

Smashed avocado bloomer	12.50	Three egg omelette	8
Smashed avocado, Maldon sea salt, poached free range eggs, Spanish olive oil with toasted gluten free bloomer + bacon	2.50	Three egg omelette, with cherry vine tomatoes, feta & spinach	
Bacon sandwich	5.50	Hummus on GF bread	10
Yorkshire farm-reared bacon with gluten free bread		Hummus, roasted red pepper, feta with choice of bread, oregano & black pepper + poached egg	2
Hideaway's full English	12.50	Parma ham on GF bread	12
Bacon, herb tomatoes, garlic flat mushrooms, Hideaway fresh baked beans, fried free range egg with toasted gluten free bloomer		Parma ham, ricotta, figs, rye bread with toasted pecans + egg	2
Veggie full English	11	Cashew chicken satay	12
Herb tomatoes, flat mushrooms, Hideaway fresh baked beans, fried free range egg with toasted gluten free bloomer		Cashew chicken, fresh garden leaf salad & coriander, mango, tomato, cucumber, red onion, satay sauce	
Poached eggs & bacon	8	Goat's cheese & balsamic salad	10
Poached free range eggs, Yorkshire farm-reared bacon with toasted gluten free bloomer		Goat's cheese croutons, fresh garden leaf & herb salad, toasted salt & pepper pumpkin seeds, avocado, red onion with aged balsamic dressing	
Smashed avocado on GF bread	11	Garlic tabbouleh	12
Smashed avocado, crumbled feta, cherry tomatoes on rye bread + egg	2	Tabbouleh fresh garden leaf & herb salad, red onion, grated carrot, spinach, dukkah, tangy honey & mustard dressing with grilled lemon & garlic courgettes	

VEGAN MENU

Full Yorkshire breakfast	12	Garlic tabbouleh	12
Herb tomatoes, flat mushrooms, Hideaway fresh baked beans, spinach, hash browns with white or brown bloomer, vegan butter		Tabbouleh salad, fresh herbs, red onion, grated carrot, spinach, dukkah, mustard dressing, with grilled lemon & garlic courgettes	
Smashed avocado	12	Sweet potato curry	12
On toasted bloomer with Spinach, cherry vine tomatoes & dukkah		Sweet potato, spinach, peppers, coconut, cashew nut & chilli	
Hummus on rye	10	Vegan burger	13
Hummus, roasted red pepper, feta, rye bread, oregano & black pepper		Fried mushroom, red onion, tomato, fresh garden salad with fries	
Avocado & cheese bagel	9.50		
With tomato chutney			

ALLERGIES & INTOLERANCES

Some of our food may contain nuts, seeds or other allergens. There is a small risk that tiny traces of these may be found in any of the dishes of food served here. Please let a member of our team know if you have any allergies or dietary requirements.

10% discretionary optional service charge will be added to your bill, all of which goes directly to the team.