

FOOD

SIDES

(all day)

Green olives - £4

Popcorn pigeon - £5

Smoked almonds - £3

Pork crackling - £3.50

**pig & Hay pork & herb sausage roll
(Camberwell) (g) - £5.80**

**Pig & Hay Scotch egg
(Camberwell) (g,e) - £5.80**

**Mr Barrick's pork & chicken pie
(SE5) (g,l) - £5.80**

DESSERT & CHEESE

(all day)

**Chocolate brownie
with gin custard (g,l,e) - £5**

**Hide Eton mess with
strawberry porter reduction (l,e) - £5**

**Kappacasein (Bermondsey) cheese selection
with smoked porter chutney
and Bermondsey Bees honey (l) - £8**

Please let us know if you have any allergies

Key: so=soy, su=sulphur, n=nut, e=egg, g=gluten, l=lactose, cfm=seafood

A voluntary service charge of 12.5% will be added to all table service

DINNER MENU

5pm-11pm

The Hide burger & chips - £13

Served with local Bermondsey Frier cheese, smoked bacon
and home-made smoked porter chutney (e,l,mu,g)

Cod burger & seaweed salt chips - £14

Sustainably sourced MSC certified cod,
home-made kimchi (e,l,g)

**Veggie burger & mixed leaf salad
or oregano chips - £12.50**

Truffled cauliflower cheese patty in a brioche bun (e,l,g)

Venison burger & smoked paprika chips - £16

Served with juniper berry chutney and crispy kale (e,l,g)

SIDES

Mac 'n' cheese (g,l,e) - £4.50

Hide side salad - £4

Rosemary and crushed black pepper chips - £4

Fine beans & red chilli olive oil - £4

SHARING PLATTERS

Shooters Hill (meat) - £20

London made beef salami, pigeon popcorn,
wild boar sausage, mini hide burger (e,l,m,g)

Southbank (fish) - £20

London Dry gravlax, IPA mussels,
potted brown shrimp,
breaded cod fingers (c,f,mu,e,g)

Borough (vegetarian) - £20

Courgette fritters, barley cake, roast radicchio,
beetroot chips, crispy kale (e,l,g)

THE HIDE DRINK LONDON

The Hide opened in 2007 with the aim of offering great drinks using some of the best ingredients from around the world.

Since then, London's home-grown food and drink producers have gone from strength to strength, and we've decided to embrace that and offer you the best of London. Almost all of our drinks are distilled, brewed, fermented or produced in London, with much of it coming from within 2km.

We try to source things locally, sustainably and fairly.

#DrinkLondon

Mon/Tues: Midday-12am

Weds/Thurs: Midday-1am

Fri/Sat: Midday-2am

The Hide Bar, 39-45 Bermondsey Street, London SE1 3XF
Tel 020 7403 6655

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@HideBarLondon #DrinkLondon

LONDON

DRINKS

DRAUGHT COCKTAILS

Bermondsey 45 - £6

Beefeater gin, citrus verbena cordial, chardonnay (su)



Bartender - £8

Haycocks No.9 London spiced liqueur, kola nut, sparkling wine (n,su)



Grapefruit Negroni - £8

Beefeater 24 gin, Campari, sweet vermouth, grapefruit (su)



Old Fashioned - £8

Bimber oak-aged vodka, orange sherbet, spice, bitters



Nitro Espresso Martini - £8

East London Liquor Company Demerara rum, cold brew, coffee liqueur, vanilla (so)



Nitro White Russian - £8

East London Liquor Company vodka, coffee liqueur, milk, nutmeg (n,so,l)



SOFTS

Sodas from Square Root (Hackney) - £3

Tonics and ginger from Franklin & Sons - £2.50

Filtered still/sparkling water - free

Coffee and teas from £1.50 - £2.50

HIDE COCKTAILS

Bittered Gimlet - £10

Victory gin, grapefruit tonic cordial, Campari, rock salt



Vodka + Fig + Soda - £9.50

East London Liquor Company vodka, fig & chervil shrub, soda, lemon & sugar



Truffled Martini - £11.50

Sipsmith vodka, black truffle, aperitif wine, sauvignon vinegar, salt, agave (su)



Phil Mitchell Flip - £9.50

East London Liquor Company Demerara rum, malts, egg yolk, stout, walnut (e,n,g)



London Peat - £12

Sacred plated whisky and English whisky liqueur, Asterley Bros Dispense amaro, lemon zest



Flying Badger - £10

Gentleman Badger's wild blackthorn sloe gin, lemon, orgeat, egg white (n,g)



GIN & TONICS

(50ml)

Jensen's Bermondsey London Dry (SE1) with house tonic - £9

Victory gin (SE1) and pink grapefruit & rhubarb tonic - £11

Kew gin (SE1) and Franklin & Sons Sicilian lemon tonic - £9

Sipsmith gin (W4) with Franklin & Sons Indian tonic - £10

SHARPENERS

Small serves to pick you up or chase your beer (£6)

Breakfast Fizz

“Yogurt “Jensen’s old tom gin, verbena, bee pollen, citrus, egg white (e)



Green olive gimlet

Sipsmith gin, green olive cordial, kummel



Matcha

Ford's gin, Sacred dry vermouth, green tea, herbal liqueur



Bitter + Banana

Asterley Bros London Amaro, banana liqueur (n,su)



Cane

London white rum, hay cordial, apple



Jack & Rose

Spring Heeled Jack rye, Sacred rosehip cup, Sacred spiced sweet vermouth (su)



BEER

We have a constantly changing selection of draught beers (and cider and occasionally mead) from London's breweries (many of which are local to us in SE1).

Please see the boards for today's, or ask for a taste and recommendation.

WINE

Renegade London Winery:

Red (Pinot Noir) / White (Sauvignon Blanc) (su) - £7/28

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LONDON

1851.