



## GROUP OPTIONS



# ARRIVAL DRINKS

- GIN TREE €110
- PROSECCO TREE €90
- COCKTAILS TREES €150

## JEKYLL 75

Grey Goose, Raspberry, Honey, Lemon, Prosecco

## HUGO SPRITZ

Bombay Saphire, Elderflower, Mint, Lime, Prosecco

## LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

(Each tree consists of twelve servings)





## HYDE Bar Drinks Trolley From €260

Our delightful drinks trolley is the ideal way to elevate your day out. Perfect for a group, a HYDE drinks trolley means that everyone can enjoy Prosecco, West Coast Cooler, and a Bellini/Mimosa station (with fresh orange juice, peach puree, and passion fruit puree). So, go ahead and order a HYDE drinks trolley, for a stylish, sophisticated experience.

# Bottomless Brunch

AT



Bottomless brunch is back!

7 days a week

2 course brunch and bottomless prosecco

€55 per person  
(T&Cs Apply)



# Bottomless Brunch

Bottomless brunch is back!

7 days a week

2 course brunch and bottomless Cocktails

€70 per person  
(T&Cs Apply)



# Disco Brunch

EVERY BANK HOLIDAY SUNDAY  
MAIN COURSE BRUNCH  
AND 2 COCKTAILS



Scan to check our upcoming events

# SAMPLE TABLE D'HOTE BRUNCH MENU

## MAIN COURSES

### FOLDED CALZONE

tomato sauce, mozzarella, cajun chicken, caramelized onion, pesto  
**1w,7,8p,12 V**

### HYDE SIGNATURE CHICKEN WINGS

louisiana hot sauce, cashel blue cheese  
**1w,3,7,9,10,12**

### BEEF BRISKET TACOS

blanco nino, sour cream, guacamole, red pepper & sweet corn salsa **12,7,9,10,12**

### CRISPY BUTTERMILK CHICKEN CIABATTA

black garlic aioli, celeriac slaw, baby leaves, tobacco onions **1w,3,7,9**

### AVOCADO SMASH CROISSANT

2 poached eggs, rocket salad & zested kylemore cheese **1w,3,4,7**

### AMERICAN STYLE PANCAKES

maple syrup, bacon **or** wild berry compote  
**1w,3,6,7,9,12**

## DESSERTS

### BELGIAN CHOCOLATE TART

raspberry sorbet, chocolate sauce **1w,6 VG**

### WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream **1o,1w,3,6,7,8a**

### STICKY TOFFEE PUDDING

salted caramel sauce, bourban vanilla ice cream **1w,3,7**

### TWO COURSE €28 per person

**TWO COURSE with prosecco or mimosa €35.00 per person**

**MAIN COURSE with glass of prosecco or mimosa €26.00 per person**

**TWO COURSE WITH BOTTOMLESS PROSECCO €55 PER PERSON**

**TWO COURSE WITH BOTTOMLESS COCKTAILS €70 PER PERSON**

allergens: 1b gluten-barley, 1o gluten-oats, 1r gluten-rye, 1w gluten-wheat 2.crustacean 3.egg 4.fish 5.peanut 6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts) 8pst(pistachio) 8w(walnuts) 9.celery 10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluscs GF Gluten Free V Vegetarian VG Vegan

### GLAZED GOATS CHEESE

roasted beetroot, candied walnuts, blood orange,toasted sourdough, organic leaves **1w,7,8w,10**

### BREAKFAST PIZZA

streaky bacon, smoked black pudding, sausages, spuds, fried egg **1w,1o,1b,3,7,12**

### GILLIGANS 6OZ ANGUS BURGER

cured bacon, dubliner cheddar, mayo, tomato relish, onion, lettuce, house fries **1w,3,7,9,10,12**

### RICE BOWL

organic brown rice, wakame, pomegranate, kimchi, avocado, signature WYLDE dressing **6 GF**

### CHOOSE YOUR TOPPING

Vegan tofu **V**

Crispy buttermilk chicken **1w,3,7**

Galway Bay smoked salmon **1w,2,3,4**

# SAMPLE TABLE D'HOTE DINNER MENU

## STARTERS ~ MAR THÚS

### SEASONAL CREAM SOUP OF THE EVENING

homemade brown bread 1w,10,3,7,9,10,12

### POACHED & SMOKED SALMON RILLETTES

crispy capers, dill, lemon, crème fraîche,  
crispy toasts 1w,3,4,7

### WILD MUSHROOM & MOZZARELLA ARANCINI

fermented black garlic & spicy miso aioli,  
zested parmesan 1w,7,8h,8w,11

### GLAZED GOATS CHEESE

glazed goats cheese, roasted beetroot,  
candied walnuts, blood orange,  
toasted sourdough, organic leaves  
1w,7,8w,10

### RARE BREED PANKO CRUMB PORK NECK

charred apple, celeriac remoulade,  
pickle raisin & rock  
1w,3,7

## MAIN COURSES ~ PRÍOMHCHÚRSAÍ

### GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

truffle celeriac, broccolini,  
crushed baby potatoes, crisp onion &  
spring herb crumble 1w,7,9,10,12

### MARINATED CHICKEN SUPREME

fondant potato, sweet stem cauliflower,  
kale, wild mushroom cream 6,7,9,12

### PAN FRIED SEABASS & GAMBA PRAWNS

parmenter potato, chorizo, spinach,  
bearnaise sauce

1w,4,7,9,12

### ROASTED BUTTERNUT SQUASH, SPINACH & RICOTTA CANNELLONI

baked with parmesan cream,  
tomato & basil, garlic toast 1w,3,7 v

## DESSERTS ~ MILSEOGA

### BELGIAN CHOCOLATE TART

mango sorbet, mixed berry compote

1w,6 VG

### STICKY TOFFEE PUDDING

salted caramel sauce,  
bourban vanilla ice cream 1w,3,7

### WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream

1w,3,6,7,8a

**TWO COURSE €39 | THREE COURSE €48**

**ADD A GLASS OF HOUSE RED OR WHITE FOR €8**

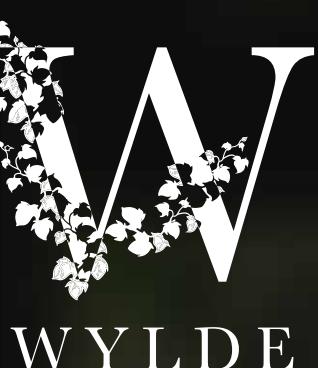
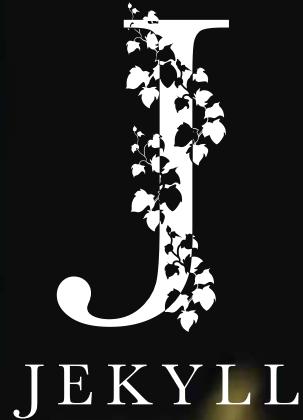
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W Y L D E



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