



GROUP OPTIONS



ARRIVAL DRINKS

· GIN TREE €110

· PROSECCO TREE €90

· COCKTAILS TREES €150

JEKYLL 75

Grey Goose, Raspberry, Honey, Lemon, Prosecco

HUGO SPRITZ

Bombay Sapphire, 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

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,10,1b,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**

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-whea 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



SAMPLE TABLE D'HOTE DINNER MENU

STARTERS ~ MAR THÚS

SEASONAL CREAM SOUP OF THE EVENING

homemade brown bread 1w,1o,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

allergens: 1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Whea 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



HYDE

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