

STARTERS

Seasonal Cream Soup of the Evening 8.50
toasted seeds, sage croutons 1w,7,9 V

Galway Bay Seafood Chowder 15.50
connemara mussels & clams,
dill oil 1w,10,3,4,6,7,9,12,14

Honey Roasted Pear 14.50
whipped goats cheese, sweet walnut,
beetroot crisp 6,7,8w,12 V

Louisiana Chicken Wings 14.50
cashel blue dip 1w,3,7,10,12

Burrata & Heirloom Tomato Salad 15.50
basil pesto 7,10,12 V

Duck Leg Croquette 15.50
plum chutney, shallot purée,
pickled blackberry 1w,3,6,7,9,12

Prawn Pil Pil 14.50
garlic, chilli, parsley, extra virgin,
toasted sourdough 1w,2,7

Cured Salmon & Crab Tartare 18.00
lime & avocado dressing, trout caviar 1w,2,4,7

Poached Prawn Salad 16.50
pineapple salsa, pickled cauliflower,
lime & coriander dressing 2,7,12

SIDES TO SUIT

HYDE Potata's Bravas 7.50
chunky chorizo, garlic aioli,
spicy tomato salsa 1w,3,7,12

Sweet Potato Fries 6.50
1w

Best of Season Dressed Salad 5.95
glazed beets, candied walnuts,
sweet pickles 9,10,12 GF

House Fries 6.50
1w

MAINS

Grilled Lamb Rump 35.00
potato & butternut squash terrine, sautéed pancetta,
peas & pickled onion, rosemary jus 6,7,9,12

Seared Duo of Scallops & Gamba Prawns 34.50
ginger, chilli & garlic noodles, roasted red pepper coulis 1,2,6,7,12,14

Braised Beef Short Rib 32.50
gratin potato, glazed rosemary carrots, tenderstem broccoli, carrot purée, beef jus 6,7,9,12

10oz Ribeye Steak 38.50
three-peppercorn sauce, crispy onions, tenderstem broccoli, house fries 1w,6,7,9,10,12

Silver Hill Half Roasted Duck 34.00
duck potato terrine, braised red cabbage, jus 6,7,9,10,12

Grilled Chicken Supreme 28.50
creamy mushroom velouté, fondant potato, buttered cauliflower & kale 6,7,12

Grilled Cod Fillet 30.50
yellow thai curry sauce, baby potatoes, mixed peppers, red chilli oil 4,6,7,8,10

Traditional Chicken Korma 24.50
cumin basmati rice, garlic naan bread 1w,6,7,8a,9,10

Baked Salmon Fillet 32.00
mussels, clams & chorizo broth, roasted sweet potatoes, edamame 4,6,7,9,12,14

Porcini Mushroom, Ricotta & Spinach Tortellini 23.50
creamy mushroom & sage sauce, herb oil, garlic bread 1w,3,6,7,8

Vegan Beetroot Burger 21.50
charcoal bun, guacamole, house fries 1,6 VG

DESSERTS

Treat Yourself 14.50
espresso martini & mini dessert trio

Chocolate & Salted Peanut Brownie 10.50
butterscotch sauce, vanilla ice cream 1w,3,5,7

Warm Apple & Rhubarb Crumble 9.50
ginger bread ice cream, custard 1w,10,3,7

Belgian Vegan Chocolate Tart 10.50
mango sorbet, mixed berry compote 1w,6 VG

Traditional Tiramisu 10.50
coffee caramel sauce 1w,3,7,12

Caramelized Hazelnut Parfait 9.50
pistachio & chocolate cookie 1w,3,7,8pst,8h

Raspberry & White Chocolate Cheesecake 9.50
berry compote, champagne sorbet 1w,3,7,12

PIZZA @ HYDE

Margherita 16.50
tomato sauce, italian mozzarella,
fresh basil, olive oil 1w,7

Veggielicious Caprese 16.50
roasted cherry tomato sauce, provolone cheese,
rocket & grilled courgettes 1w,7,12

Ham & Mushroom 17.00
tomato sauce, italian mozzarella,
ham, mushroom 1w,7,12

Pepperoni 18.00
nduja sausage, sliabh aughty hot honey tomato sauce,
fresh mozzarella, italian spicy salami 1r,1w,7

Spicy 18.50
tomato sauce, italian buffalo mozzarella,
italian spicy sausage, basil 1w,7,12

JEKYLL & HYDE 18.50
italian gooey burrata, bresaola, rocket,
olive oil 1w,7,12

Pizza di Patate 17.50
tomato sauce, mozzarella,
garlic sliced potato, italian sausage 1w,7,10,12

Calzone 18.50
tomato sauce, mozzarella, cajun chicken,
caramelized onion, pesto 1w,8p,7

SELECTION OF 3 DIPS €2

roast garlic dip 3,10

chipotle mayo 3,10

pesto dip 3,10,7

Many of our dishes can be adapted to be
gluten-free. Ask your server
for more information.

allergens: 1.gluten 1w(wheat), 1o(oats), 1b(barley),
1r(rye) 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



For every order of
Chocolate & Salted
Peanut Brownie
HYDE will
donate €1.00 to
Galway Hospice