



GROUP OPTIONS



ARRIVAL DRINKS

· GIN TREE €110

· PROSECCO TREE €90

· COCKTAILS TREES €150

SARTI SPRITZ

Sarti Aperitivo, Prosecco, Soda

SORRENTO

Limoncello, Bombay Citron Presse, Prosecco, Soda

BONJOUR CHERRY

Giffard Raspberry, Tanqueray Prosecco, Cherry 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, fries **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

STUFFED MUSHROOM

WITH CREAMY GOATS CHEESE

red pepper aioli, basil pesto,
paprika crispy onion **1w,6,7 V**

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 per person

MAIN COURSE with glass of prosecco or mimosa €26 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 TIER 1

TABLE D'HOTE DINNER MENU

STARTERS ~ MAR THÚS

**SEASONAL CREAM SOUP
OF THE EVENING**
toasted seeds, sage croutons **1w,7,9 V**

HONEY ROASTED PEAR
whipped goat cheese, sweet walnut,
beetroot crisp **6,7,8w,12 V**

DUCK LEG CROQUETTE
plum chutney, shallot pureé,
pickled blackberry **1w,3,6,7,9,12**

POACHED PRAWNS SALAD
pineapple salsa, pickled cauliflower,
lime & coriander dressing **2,7,12**

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

BRAISED BEEF SHORT RIB
gratin potato, glazed rosemary carrots,
tenderstem broccoli, carrot pureé,
beef jus **6,7,9,12**

GRILLED CHICKEN SUPREME
creamy mushroom velouté, fondant
potato, buttery cauliflower & kale **6,7,12**

BAKED SALMON FILLET
mussels, clams & chorizo broth,
roasted sweet potatoes,
edamame **4,6,7,9,12,14**

VEGAN BEETROOT BURGER
charcoal bun, guacamole,
house fries **1,6 VG**

PORCINI MUSHROOM, RICOTTA & SPINACH TORTELLINI
creamy mushroom & sage sauce,
herb oil, garlic bread **1w,3,6,7,8 V**

DESSERTS ~ MILSEOGA

TRADITIONAL TIRAMISU
coffee caramel sauce **1w,3,7,12**

WARM APPLE & RHUBARB CRUMBLE
gingerbread ice cream, custard **1w,10,3,7**

CARAMELIZED HAZELNUT PARFAIT
pistachio & chocolate cookie
1w,3,7,8pst,8h

CHOCOLATE & SALTED PEANUT BROWNIE
butterscotch sauce, vanilla ice cream
1w,3,5,7

TWO COURSE €46 | THREE COURSE €54

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.

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 TIER 2

TABLE D'HOTE DINNER MENU

STARTERS ~ MAR THÚS

CURED SALMON & CRAB TARTARE
lime & avocado dressing, trout caviar
1w,2,4,7

DUCK LEG CROQUETTE
plum chutney, shallot pureé,
pickled blackberry 1w,3,6,7,9,12

POACHED PRAWN SALAD
pineapple salsa, pickled cauliflower,
lime & coriander dressing 2,7,12

GALWAY BAY SEAFOOD CHOWDER
connemara mussels & clams,
dill oil 1w,10,3,4,6,7,9,12,14

BURRATA & HEIRLOOM TOMATO SALAD
basil pesto 7,10,12 V

MAIN COURSES ~ PRÍOMHCHÚRSAÍ

10OZ RIBEYE STEAK
three-peppercorn sauce, crispy onions,
tenderstem broccoli, house fries
1w,6,7,9,10,12

GRILLED LAMB RUMP
potato & butternut squash terrine,
sautéed pancetta, peas & pickled onion,
rosemary jus 6,7,9,12

BRAISED BEEF SHORT RIB
gratin potato, glazed rosemary carrots,
tender stem broccoli, carrot pureé,
beef jus 6,7,9,12

**SEARED DUO OF SCALLOPS
& GAMBA PRAWNS**
ginger, chilli & garlic noodles,
roasted red pepper coulis 1,2,6,7,12,14

GRILLED COD FILLET
yellow thai curry sauce,
baby potatoes, mixed peppers,
red chilli oil 4,6,7,8,10

**PORCINI MUSHROOM, RICOTTA &
SPINACH TORTELLINI**
creamy mushroom & sage sauce,
herb oil, garlic bread 1w,3,6,7,8

DESSERTS ~ MILSEOGA

TRADITIONAL TIRAMISU
coffee caramel sauce 1w,3,7,12

WARM APPLE & RHUBARB CRUMBLE
gingerbread ice cream, custard 1w,10,3,7

CARAMELIZED HAZELNUT PARFAIT
pistachio & chocolate cookie
1w,3,7,8pst,8h

CHOCOLATE & SALTED PEANUT BROWNIE
butterscotch sauce, vanilla ice cream
1w,3,5,7

BELGIAN VEGAN CHOCOLATE TART
mango sorbet, mixed berry compote 1w,6 VG

TWO COURSE €59 | THREE COURSE €68

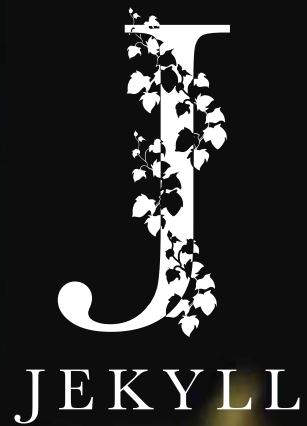
MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.

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



Forster Street, Galway | 091 564111

www.hydehotel.ie | reservations@hydehotel.ie



www.hydebargalway.ie | info@hydebargalway.ie

