BREAKFAST & EGGS

HYDE FULL IRISH 18
thick-cut back bacon, Loughnane's sausages, Kelly's pudding
hash browns, relish, poached eggs 1w,3

GALWAY BAY SMOKED SALMON 19
toasted bagel, poached eggs, dill crème fraîche
crispy capers, local leaves 1w,3,4,7

WILD MUSHROOMS ON TOAST 16
wild mushrooms, sourdough, harissa crème fraîche,
salted pumpkin seeds, two fried eggs 1w,3,7 V

TURKISH EGGS 16
garlic whipped yoghurt, poached eggs, aleppo pepper butter
dill, crispy sourdough, fermented chilli oil 1w,3,7

AVOCADO & POACHED EGGS CROISSANT 18
all-butter croissant, crushed avocado, poached eggs
roasted tomato-miso dressing, pickled shallot
toasted sesame, chives 1w,3,6,7,11

CRAB SCRAMBLED EGGS 22
Galway crab, soft scrambled eggs, sourdough
cultured butter, pickled cucumber, chives, lemon, chilli oil 1w,2,3,7

BLACK PUDDING & POTATO 17
crispy Irish potatoes, Kelly's black pudding
roast mushrooms, poached egg, fermented cabbage
mustard cream, crispy shallots 3,7,10

SHAKSHUKA 17
fermented tomato and pepper base, baked eggs
whipped feta, preserved lemon, dukkah
coriander, grilled sourdough 1w,3,7,8,11

SOUP & CHOWDER

allergens available from your server

SEASONAL SOUP 8.5
Ask your server for todays choices
toasted seeds, herb croutons, brown bread

GALWAY BAY SEAFOOD CHOWDER 14
stout and treacle brown bread

HYDE FAVOURITES

CHICKEN KATSU SANDO 19
panko chicken thigh, shio-koji marinade, milk bread
tonkatsu sauce, Japanese mustard
fermented cabbage slaw, kewpie mayonnaise, sesame 1w,3,6,7,10,11

KOREAN CHICKEN BIBIMBAP 21
gochujang-glazed chicken thigh, steamed rice
sautéed greens, carrot, pickled cucumber
house kimchi, fried egg, sesame 2,3,6,11

HYDE BEEF BURGER 25
6 oz Gilligan's angus beef, coolea cheese, bacon jam · roasted garlic and black pepper mayonnaise, pickled cucumber, crisp lettuce, toasted bun, house fries 1w,3,7,10,12

APPLE CRUMBLE PANCAKES 16
cuinneog buttermilk pancakes,
apple crumble, custard, oaty granola 1w,1o,3,7

AMERICAN-STYLE PANCAKES 14
maple syrup, bacon or wild berry compote 1w,3,7

SWEET

MISO CARAMEL FRENCH TOAST 10
caramelised brioche, miso caramel, vanilla mascarpone
roasted pear, toasted hazelnuts, sea salt 1w,3,6,7,8h

HYDE TIRAMISÙ 12
micil whiskey, espresso, almond financier, mascarpone, cocoa 3,7,8a

STRAWBERRY & WOODRUFF 10
white-chocolate namelaka, strawberry sorbet,
woodruff, white chocolate crumble 6,7

PIZZAS

CLASSICS

MARGHERITA 16.5
tomato, fior di latte, basil, extra virgin olive oil 1w,7

DIAVOLA 18
tomato, fior di latte, spicy salami, basil 1w,7

PROSCIUTTO E FUNGHI 18
tomato, fior di latte, cooked ham roasted mushrooms 1w,7

CAPRICCIOSA 19
tomato, fior di latte, cooked ham, mushrooms, artichokes, olives 1w,7

QUATTRO FORMAGGI 19
fior di latte, smoked scamorza, cashel blue, aged coolea 1w,7

ORTOLANA 18
tomato, fior di latte, roasted aubergine, courgette & peppers, basil 1w,7

GOURMET

JEKYLL & HYDE 22
white base, fior di latte, bresaola, stracciatella, rocket, lemon zest 1w,7

MORTADELLA, PISTACCHIO E BURRATA 23
white base, fior di latte, mortadella, pistachio cream, burrata, toasted pistachio
1w,7,8pst

'NDUJA, SCAMORZA & HONEY 21
tomato, smoked scamorza, 'nduja, red onion, Irish honey, basil 1w,7

SALSICCIA, FUNGHI E PATATE 21
white base, fior di latte, italian sausage, roasted mushrooms, rosemary potatoes
1w,7

CALZONI

CALZONE CLASSICO 20
fior di latte, ricotta, cooked ham, black pepper, tomato, basil 1w,7

CALZONE PICCANTE 21
fior di latte, smoked scamorza, spicy salami, 'nduja, tomato 1w,7

MIX THINGS UP

BOTTOMLESS DRINKS

JUNGLE BIRD
spiced rum . campari . lime
pineapple . demerara . clarified 3,7

PEACHES N' CREME
irish whiskey . creme d' peche . lemon
black tea
. demerara . clarified 3,7

CARIBBEAN BREEZE
coconut rum
. pineapple, coconut water
. simple . clarified 3,7

EMERALD SUNRISE
grenadine . lime . orange tequila
(non-alcoholic available)

GRASSHOPPER
mint . white cacao . brandy
. peppermint tea . clarified 3,7

RHUBARB & CUSTARD
vanilla vodka . rhubarb liqueur . lemon
. black chai tea
. simple syrup . clarified 3,7

PINK BLOSSOM
gin . rhubarb . li-chi
. rose & lavender tea raspberry
. lemon . clarified 3,7

ROSY DELIGHT
summer berry tea . lychee
. pink gin . soda
(non-alcoholic available)

DRAUGHTS

- ROCKSHORE LAGER
- ORCHARD THIEVES
- HEINEKEN ZERO - BOTTLE

(non-alcoholic available)

Bottomless Prosecco

2 course brunch &
bottomless prosecco
€55.00 per person

Bottomless Cocktails

2 course brunch &
bottomless cocktails
€70.00 per person

T&CS' APPLY

time limit - bottomless is available for a maximum of 2 hours from the time of ordering. one drink at a time - each guest can only order one drink at a time.
no sharing - bottomless drinks cannot be shared with non participating guests.
price & inclusion - the set price includes drinks listed on bottomless menu only.