

BRUNCH

BRIOCHE FRENCH TOAST

14.00

maple syrup, crispy bacon
or wild berry compote 1w,3,4,6,7,12

AMERICAN STYLE PANCAKES

13.50

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

PULLED SPICED BEEF SAMBO

15.50

lettuce, tomato, coleslaw,
toasted onion & poppy seed roll, crispy fries 1w,3,7,10

SPICY VEGAN ASIAN SALAD

13.95

asian leaf, chilli dressing, crispy sweet potato, avocado,
toasted cashews, pickled bean sprout 6,8c,9,10,11,12 VG

HUGH MAGUIRE'S GRILLED SMOKEY DOGS

13.50

pickles, chimichurri, galway hooker mustard, mayo,
brioche bun, crispy fries 1w,7,10,12

GALWAY GOATS CHEESE SALAD

13.95

pistachio pesto, tomato & pickled vegetable salad,
toasted sourdough 1w,7,8pst

ALL OUR BEEF IS OF IRISH ORIGIN.

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.
ASK YOUR SERVER FOR MORE INFORMATION.

allergens: 1.gluten w(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





BRUNCH

EGGS BENEDICT

13.95

poached mad yolk farm eggs, streaky bacon,
toasted muffin, hollandaise sauce

1w,3,6,7,12

HYDE GRILL

16.50

pork & chive sausages, streaky bacon, kelly's black & white pudding,
hash brown, poached mad yolk farm eggs, grilled tomato, sourdough toast

1w,10,3,6,7,12

STEAK & EGGS

22.95

8 oz striploin steak, fried mad yolk farm eggs, grilled tomato,
crispy fries, hollandaise sauce

1w,3,6,7,12

HUGH MAGUIRE'S SMOKED BLACK PUDDING & POTATO HASH

15.50

streaky bacon, fried mad yolk farm eggs, sourdough toast

1w,3,6,7,10,12

LOUISIANA STYLE CHICKEN WINGS

14.50

cashel blue cheese

1w,3,6,7,10,12

HYDE CHILLI BEEF NACHOS

14.50

smoky chilli beef, melted cheddar, guacamole, salsa, sour cream

1w,6,7,9,12

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BRUNCH

HYDE EGGS ROYALE

15.50

poached mad yolk farm eggs, smoked salmon, smashed avocado,
toasted muffin, hollandaise

1w,3,4,6,7,12

VEGAN GRILL

13.95

roasted plum tomato, baked flat cap mushroom, hash brown, hummus,
homemade smoky beans, falafel, vegan sausages, toasted sourdough

1,6,11 VG

GILLIGANS 6 OZ ANGUS BURGER

18.50

baconaise, dubliner cheddar, lettuce, tomato, crispy fries, coleslaw

1w,3,7,9,10,12

VEGAN TACOS

13.50

crispy falafel, tomato salsa, guacamole,
vegan garlic mayo, fresh coriander, crispy fries

1w,6 VG

WILD MUSHROOM BRUSCHETTA

13.50

sautéed wild mushroom,
poached mad yolk farm eggs, sourdough croutes

1w,3,6,7,9,10,12 V

PANKO & HERB CRUSTED CATCH OF THE DAY

18.50

mushy peas, chipotle & herb mayo, crispy fries

1w,3,4,7,10,12

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SIDES

SKIN ON SKINNY FRIES 4.00

1w,6

SWEET POTATO FRIES 4.75

1w,6

SIDE SALAD 3.50

6,10

SMOKY BEANS 3.00

6,9

AVOCADO SMASH 4.00

DESSERTS

CHOCOLATE BROWNIE SUNDAE 8.95

vanilla & salted caramel ice cream, chocolate & caramel sauce,
toasted almonds & popping candy

1w,3,7,8

WARM APPLE & CINNAMON CRUMBLE 9.50

custard & vanilla bean ice cream

1w,3,6,7,8a

BELGIAN CHOCOLATE TART 9.50

raspberry sorbet, mixed berry compote

1w,6 VG

TROPICAL MESS 8.95

crushed meringue, passion fruit & coconut cream,
mango, dragon fruit sorbet

3,7,12

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