



BRUNCH @ HYDE

VANILLA BUTTERMILK WAFFLES 16.50

korean fried chicken, sesame seeds, gochujang glaze
or crispy streaky bacon and maple syrup 1w,3,4,7,8a,9,11,12

CUINNEOG BUTTERMILK APPLE CRUMBLE PANCAKES 14.50

custard, oatly granola 1w,1o,3,7,11,12

AMERICAN STYLE PANCAKES 14.50

maple syrup, bacon **or** wild berry compote 1w,3,6,7,9,12

HYDE FULL GRILL 18.50

thick back bacon, loughnanes local sausages, kellys puddings,
hash browns, relish, poached eggs 1w,1o,3,6,10,11,12

VEGAN GRILL 16.00

vegan braised tomato shaksuka, roast red peppers & red onion,
nutty dukkah, smoked tofu, chunky sourdough 1,6,11 VG
add 2 poached eggs 3.00

ON THE WYLDE SIDE

RICE BOWL 12.00

organic brown rice, wakame, pomegranate, kimchi, avocado,
signature wylde dressing 6 GF

EXTRA TOPPING FOR 3

vegan tofu V | crispy buttermilk chicken 1w,3,7
galway bay smoked salmon 1w,2,3,4

CLASSIC ACAI BOWL 12.50

strawberry granola, strawberries, blueberries and crunchy banana
peanut butter and pumpkin seeds 1w,5 V,VG

SEASONAL SOUP OF THE DAY 8.00

toasted seeds, herb croutons 1w,7,9

GALWAY BAY SEAFOOD CHOWDER 9.50

stout & treacle brown bread 1w,4,7,9,12

HYDE SIGNATURE CHICKEN WINGS 14.50

louisiana hot sauce, cashel blue cheese 1w,3,7,9,10,12

AVOCADO SMASH CROISSANT 14

2 poached eggs, rocket salad & zested kylemore cheese 1w,3,6,7

PIZZA FOCACCIA SANDWICH 10.50

baked fresh each day 1w,3,4,7,8a,8p,9,10,11,12



GLAZED GOATS CHEESE 13.50

roasted beetroot, candied walnuts, blood orange,
toasted sourdough, organic leaves 1w,7,8w,10

GILLIGANS 6oz ANGUS BURGER 19.50

cured bacon, dubliner cheddar, mayo, tomato relish,
onion, lettuce, house fries 1w,3,7,9,10,12

GALWAY BAY OPEN SMOKED SALMON AND CRAB MEAT SANDWICH 16.00

stout & treacle brown bread, sweet pickles, baby leaves 1w,2,3,4,7,9,14

BUILD YOUR OWN BEEF BRISKET TACOS 18.50

blanco nino, sour cream, guacamole,
red pepper and sweetcorn salsa 1w,7,9,12 GF

CRISPY BUTTERMILK CHICKEN CIABATTA 16.50

black garlic aioli, celeriac slaw, baby leaves, tobacco onions 1w,3,7,9

PRAWN AND SALMON RED CURRY 24.50

spinach basmati, coriander yoghurt 2,4,7,8a,9

PIZZAS @ HYDE

SELECTION OF 3 DIPS 2.00

roast garlic dip 3,10 | chipotle mayo 3,10 | pesto dip 3,10,7

BREAKFAST PIZZA 17.50

streaky bacon, smoked black pudding, sausage, spuds, fried egg
1w,10,1b,3,7,12

FOLDED CALZONE 17.00

tomato sauce, mozzarella, cajun chicken, caramelized onion,
pesto 1w,7,8p,12 V

MARGHERITA 16.00

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 16.50

tomato sauce, italian mozzarella, ham, mushroom 1w,7,12

PEPPERONI 17.00

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



SPICY 17.50

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

JEKYLL & HYDE 18.00

italian gooey burrata, bresaola, rocket, olive oil 1w,7,12

PIZZA DI PATATE 17.00

tomato sauce, mozzarella, garlic sliced potato, italian sausage 1w,7,10,12

SIDES

BEST OF SEASON DRESSED SALAD 5.95

glazed beets, candied walnuts, sweet pickles hyde chorizo 1w,3,7

POTATO BRAVAS 6.00

black garlic aioli, chilli scented tomato salsa 1w,3,7

HOUSE FRIES 5.50

SWEET POTATO FRIES 6.00

DESSERTS

JEKYLL & HYDE WARM PIZZA DOUGHNUTS 9.50

seaweed salted caramel sauce and cinnamon sugar 1w,3,7

BELGIAN CHOCOLATE TART 9.50

mango sorbet, mixed berry compote 1w,6 VG

STICKY TOFFEE PUDDING 9.50

salted caramel sauce, bourban vanilla ice cream 1w,3,7

WARM APPLE & CINNAMON CRUMBLE 9.50

custard & vanilla bean ice cream 1w,3,6,7,8a

LEMON POSSET 9.50

italian meringue, polenta biscuits 3,7,12 GF

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

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)

Bottomless Prosecco

2 course brunch & bottomless prosecco
€50.00 per person

Bottomless Cocktails

2 course brunch & bottomless cocktails
€65.00 per person

T&C'S 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.