

BRUNCH

BRIOCHE FRENCH TOAST

14.00

maple syrup, crispy bacon
or wild berry compote

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

AMERICAN STYLE PANGAKES

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

GRILLED CHICKEN BURGER

€16.50

brioche bun, pickle, lettuce, tomato, cheddar cheese,
garlic mayo, fries

1w,3,7

GLAZED GOATS CHEESE

13.50

roasted beetroot, candied walnuts, blood orange,
toasted sourdough, organic leaves.

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 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 eggs, grilled tomato, sourdough toast

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

STEAK & EGGS

27.50

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

1w,3,6,7,12

LOUISIANA STYLE CHICKEN WINGS

15.50

cashel blue cheese

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

HYDE CHILLI BEEF NACHOS

15.50

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 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

19.50

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 & MOZZARELLA ARANCINI

13.50

romesco dressing, lambs leaf

1w,3,7,8h,8w,11

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 5.50

1w,6

SWEET POTATO FRIES 6.00

1w,6

SIDE SALAD 3.50

6,10

SMOKY BEANS 3.00

6,9

AVOCADO SMASH 4.00

DESSERTS

MIXED BERRY CHEESECAKE 8.50

raspberry sorbet

1w,7

DARK CHOCOLATE MOUSSE 8.50

black sesame & hazelnut crumble, amarena cherries

1w,3,7,8

WARM APPLE & CINNAMON CRUMBLE 8.50

custard & vanilla bean ice cream

1w,3,6,7,8a

BELGIAN VEGAN CHOCOLATE TART 8.50

mango sorbet, mixed berry compote

1w,6 VG

LEMON POSSET 8.50

Italian meringue, polenta biscuits

3,7,12 GF

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