

BRUNCH

BRIOCHE FRENCH TOAST

11.50

served with maple syrup and a choice of either crispy bacon
or wild berry compote

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

AMERICAN STYLE PANCAKES

11.50

served with maple syrup and a choice of either crispy bacon
or wild berry compote

1w,3,6,7,9

CREOLE CHICKEN WRAP

9.95

cajun chicken breast & herb stuffing
toasted with cheddar cheese and chipotle mayo

1w,3,6,7,10

GRILLED GOATS CHEESE, BEETROOT & SWEET POTATO SALAD

12.95

seasonal leaves, cherry tomatoes,
candied walnuts, apple, balsamic dressing

6,7,8w,10,12

SUPER VEGAN SALAD

12.95

roasted cauliflower, quinoa, cranberries, avocado & beetroot all bound with
our house dressing finished with toasted pumpkin & sunflower seeds

6,9,10

**PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES, SOME MENU ITEMS CAN BE ADAPTED TO SUIT.
ALL OUR BEEF IS OF IRISH ORIGIN.**

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.celery10.mustard 11.sesame seeds 12.sulphur 13.lupin 14.molluses

BRUNCH

EGGS BENEDICT

11.95

poached eggs, streaky bacon, toasted muffin, hollandaise sauce

1w,3,6,7,12

HYDE GRILL

12.95

pork and chive sausages, cured bacon, black pudding, roasted baby potatoes, poached eggs, grilled vine tomato, sourdough toast

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

STEAK & EGGS

19.50

8oz striploin steak, fried eggs, house fries, grilled tomato, bearnaise sauce

1w,3,6,7,12

SKILLET FLAMED CHORIZO AND POTATO HASH

13.75

streaky bacon, fried eggs, sourdough toast

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

LOUISIANA STYLE CHICKEN WINGS

13.50

Cashel blue cheese dip

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

HYDE CHILLI BEEF NACHOS

13.50

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

1w,6,7,9,12

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BRUNCH

HYDE EGGS ROYALE

12.95

poached eggs, smoked salmon, smashed avocado, toasted muffin, hollandaise

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

HYDE VEGGIE GRILL

11.95

grilled portobello mushrooms, vine tomatoes, roasted baby potatoes, smoky beans, smashed avocado, poached eggs, sourdough toast

1w,3,6,7,9

THE HYDE CHEESE BURGER

15.00

8oz beef burger served on a toasted brioche bun, crisp lettuce, mozzarella, tomato, onion, relish and house fries

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

HYDE VEGGIE NACHOS

10.95

smoky beans, melted cheddar, jalapeno, salsa, guacamole and sour cream

1w,6,7,9

WILD MUSHROOM & SPINACH BRUSCHETTA

12.50

sauteed wild mushroom, baby spinach, poached eggs, sourdough croutes

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

FRESH COD FILLET & CHIPS

15.00

Galway Hooker Beer Batter, tartare sauce

1w,3,4,6,12

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SIDES

SKIN ON SKINNY FRIES

3.75

1w,6

AVOCADO SMASH

4.00

SIDE SALAD

3.50

6,10

SWEET POTATO FRIES

4.75

1w,6

SMOKY BEANS

3.00

6,9

DESSERTS

CHOCOLATE BROWNIE

7.95

wild berry compote cream & chocolate sauce

1w,3,6,7,8h

WARM STICKY TOFFEE PUDDING

7.95

caramel sauce, vanilla ice cream

1w,3,6,8,9

HYDE ICE CREAM TOWER

7.50

chocolate sauce, honeycomb sprinkles

1w,3,7

IRISH CHEESE PLATTER

10.50

locally sourced cheese, grapes, chutney, crackers

1w,6,7,9,10,11,12

LEMON TART

€7.95

wild berry compote, ice cream

1w,3,6,7

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