

TABLE D'HOTE BRUNCH MENU

MAIN COURSES

FOLDED CALZONE

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

HYDE SIGNATURE CHICKEN WINGS

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

BEEF BRISKET TACOS

blanco nino, sour cream, guacamole,
red pepper & sweet corn salsa **12,7,9,10,12**

CRISPY BUTTERMILK CHICKEN CIABATTA

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

AVOCADO SMASH CROISSANT

2 poached eggs, rocket salad & zested
kylemore cheese **1w,3,4,7**

AMERICAN STYLE PANCAKES

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

GLAZED GOATS CHEESE

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

BREAKFAST PIZZA

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

GILLIGANS 6OZ ANGUS BURGER

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

RICE BOWL

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

CHOOSE YOUR TOPPING

Vegan tofu **V**

Crispy buttermilk chicken **1w,3,7**

Galway Bay smoked salmon **1w,2,3,4**

DESSERTS

BELGIAN CHOCOLATE TART

raspberry sorbet, chocolate sauce **1w,6 VG**

WARM APPLE & CINNAMON CRUMBLE

custard & vanilla bean ice cream **10,1w,3,6,7,8a**

STICKY TOFFEE PUDDING

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

TWO COURSE €26 per person

TWO COURSE with prosecco or mimosa €33.50 per person

MAIN COURSE with glass of prosecco or mimosa €24.50 per person

TWO COURSE WITH BOTTOMLESS PROSECCO €50 PER PERSON

TWO COURSE WITH BOTTOMLESS COCKTAILS €65 PER PERSON

allergens: 1b gluten-barley, 1o gluten-oats, 1r gluten-rye, 1w gluten-whea 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

