

BRUNCH

BRIOCHE FRENCH TOAST

11.50

maple syrup, crispy bacon
or wild berry compote

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

AMERICAN STYLE PANCAKES

11.50

maple syrup, crispy bacon
or wild berry compote

1w,3,6,7,9

SPICY CHICKEN CIABATTA

9.95

roasted peppers, mozzarella, spinach, maple & chilli mayo

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

IRISH GOATS CHEESE, BEETROOT & SWEET POTATO SALAD

12.95

seasonal leaves, sundried tomato, dhukka,
roasted grapes, balsamic dressing.

1w, 7, 8h, 11 V

VEGAN SUPER SALAD

12.95

roasted cauliflower, avocado, hummus, roasted beets,
toasted nuts, seeds, lemon & tahini dressing, grilled ciabatta

1w, 8h,10, 11, 12, VG

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

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

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 V

GILLIGANS 6 OZ ANGUS BURGER

16.50

cured bacon, dubliner cheddar, mayo,
tomato relish, onion, lettuce, house fries

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

HYDE VEGGIE NACHOS

10.95

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

1w,6,7,9 V

WILD MUSHROOM & SPINACH BRUSCHETTA

12.50

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

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

GALWAY HOOKER FISH & CHIPS

15.00

beer batter, pea purée lemon, dill mayo

1w,3,4,6,12

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SIDES

SKIN ON SKINNY FRIES 3.75

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

Make-A-Wish®

Make A Wish is a chosen charity for Connacht Hospitality Group's Fundraising in 2022. 100% of proceeds raised through invisible fries, dips & cookies will go direct to Make A Wish Foundation.

MAKE A WISH FRIES - €2.50

Made with the best invisible potatoes,
great for body & mind
0% Fat 100% Charity

INVISIBLE DIP - €1.00

Bring the "Feelgood" to any meal
100% to Make A Wish Foundation

DESSERTS

HYDE CHEESECAKE 8.50

please ask your server for details

1w,7

CHOCOLATE BROWNIE SUNDAE 8.50

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

1w,3,,7,8

WARM APPLE & CINNAMON CRUMBLE 8.50

custard & vanilla bean ice cream

1w,3,6,7,8a

BELGIAN CHOCOLATE TART 8.50

mango sorbet, mixed berry compote

1w,6,VG

MERINGUE NEST 7.95

passion fruit cream, berries, fruit sauce

3, 7, 12 GF

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