



## SAMPLE CHRISTMAS LUNCH MENU

### STARTERS | MAR THÚS

HOMEMADE SOUP OF THE DAY  
house baked soda bread 1w,6,7,9

GALWAY BAY SEAFOOD CHOWDER  
homemade brown soda bread 1w,2,4,6,7,9,12,14

TOMATO BRUSCHETTA  
vine tomato, red onion basil &  
buffalo mozzarella 1w,6,7,12

LOUISIANA STYLE CHICKEN WINGS  
cashel blue cheese dip 1w,3,6,7,9,10,12

CLASSIC CAESAR SALAD  
crispy bacon and crispy croutons 1w,3,4,6,7,9,10,12

BAKED GOATS CHEESE AND  
CARAMELIZED ONION TARTLET  
cranberry and apple compote 1w,7,8w,10,12

### MAIN COURSES | PRÍOMHCHURSAÍ

THE HYDE CHEESEBURGER  
8oz beef burger served on a toasted brioche bun, crisp  
lettuce, tomato & onion relish, house fries  
1w,3,6,7,9,10

PAN FRIED CAJUN SALMON FILET  
guacamole and pico de gallo salsa  
sweet potato fries 1w,4,9

TORTELLINI OF RICOTTA & SPINACH  
served in a rich tomato ragout with  
parmigiana and basil crostini 1w,3,6,7,9,12

VEGAN SUPER SALAD  
roasted cauliflower, quinoa, cranberries,  
avocado beetroot, all bound with house dressing,  
toasted pumpkin, sunflower seeds 6,9,10

STEAK SANDWICH  
prime Irish sirloin with sautéed onions,  
creamy peppercorn sauce and house fries 1w,6,7,9,12

BUTTER CHICKEN CURRY  
punjabi spiced chicken breast,  
rice and poppadom 6,7,9,10

### DESSERTS | MILSEOGA

CHOCOLATE BROWNIE  
wild berry compote cream & chocolate sauce 1w,3,6,7,8h

HYDE ICE CREAM TOWER  
chocolate sauce, honeycomb sprinkles 1w,3,7

MANGO & PASSION FRUIT CHEESECAKE  
toasted coconut, lime 1w,3,7,8

CHOCOLATE & COCONUT TART  
6,8

TWO COURSE €22 | THREE COURSE €28

MANY OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE.  
ASK YOUR SERVER FOR MORE INFORMATION.

allergens: 1gluten 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

