

STARTERS

Seasonal Cream Soup of the Evening 8.00
toasted seeds, sage croutons
1w,7,9 V

Poached & Smoked Salmon Rillettes 13.50
crispy capers, dill, lemon, crème fraiche, crispy toasts
1w,3,4,7

Rare Breed Panko Crumb Pork Neck 14.50
charred apple, celeriac remoulade,
pickle raisin & rocket salad
1w,3,7

Louisiana Chicken Wings 14.50
cashel blue dip
1w,3,7,9,10,12

Mini Mezze 9.50
hummus, harissa, kalamata olives,
sundried tomatoes, crispy chickpeas,
house baked pizza flat bread, with chilli oil
1w,11,8w VG

Prawn Pil Pil 14.50
garlic, chilli, parsley, extra virgin,
toasted sourdough
1w,2,7

Wild Mushroom & Mozzarella Arancini 13.50
fermented black garlic & spicy miso aioli,
zested parmesan
1w,7,8h,8w,11

Goats Cheese Salad 13.50
glazed goats cheese, roasted beetroot, candied walnuts,
blood orange, toasted sourdough, organic leaves
1w,7,8w,10

HYDE Garlic Pizza Flatbread 11.00
roast garlic oil, flor di latte
1w,7



**NATIONAL BREAST CANCER
RESEARCH INSTITUTE**

is HYDE's chosen charity

For each order of
Summerfruit Pink Pavalova,
we will donate €1.00
directly to National Breast
Cancer Research Institute.

MAINS

HYDE Special of the Evening (Market Price)
please ask your server for details

Pan Fried Seabass & Gamba Prawns 32.00
parmentier potato, chorizo, spinach, bearnaise sauce
1w,4,7,9,12

Grilled Spice Bag Spiced Salmon Fillet 31.00
roast pak choi, ginger & mushroom broth, asian coriander noodles
1w,4,6

Glazed Featherblade of Irish Hereford Beef 28.50
truffle celeriac, broccolini, crushed baby potatoes, crisp onion & spring herb crumble
1w, 7,9,10,12

10oz Prime Hereford Rib Eye 36.50
crispy onion, buttered kale, house fries, peppercorn sauce or garlic butter
1w,6,7,9,10,12 GF

Roasted Irish Lamb Rump 34.00
peas & grilled baby gem, salsa verde and crisp potato hash
7,12

Marinated Chicken Supreme 25.50
fondant potato, sweet stem cauliflower, kale, wild mushroom cream
6,7,9,12

HYDE Butter Chicken 23.50
marinated chicken, ginger, garlic fenugreek in a mild creamy tomato masala sauce,
naan bread & fragrant basmati
1w,7,8a,9,10

Gilligans 6 oz Angus Burger 19.50
cured bacon, Dubliner cheddar, mayo, tomato relish, onion, lettuce, house fries
1w,3,7,9,10,12

Roasted Butternut Squash & Spinach & Ricotta Cannelloni 21.50
baked parmesan cream, tomato & basil, garlic toast
1w,7,12 V

Plant it Super Green Vegan Burger 18.50
maple & chilli mayo, lettuce, tomato, guacamole, crispy onion, fries
7, 9,10 VG

SIDES TO SUIT

HYDE Potata's Bravas 6.50
chunky chorizo, garlic aioli, spicy tomato salsa
1w,3,7,12

Sweet Potato Fries 6.00
1w

Best of Season Dressed Salad 5.95
Glazed beets, candied walnuts, sweet pickles
9,10,11,12 GF

House Fries 6.00
1w

Many of our dishes can be adapted to be gluten-free.
Ask your server for more information.

allergens: 1.gluten 1w(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

PIZZA @ HYDE

Margherita 16.00
tomato sauce, italian mozzarella,
fresh basil, olive oil 1w,7

Veggielicious Caprese 16.50
roasted cherry tomato sauce, provolone cheese,
rocket & grilled courgettes 1w,7,12

Ham & Mushroom 16.50
tomato sauce, italian mozzarella,
ham, mushroom 1w,7,12

Pepperoni 17.00
nduja sausage, sliabh aughty hot honey tomato sauce,
fresh mozzarella, italian spicy salami 1r,1w,7

Spicy 17.50
tomato sauce, italian buffalo mozzarella,
italian spicy sausage, basil 1w,7,12

JEKYLL & HYDE 18.00
italian gooey burrata, bresaola, rocket,
olive oil 1w,7,12

Pizza di Patate 17.00
tomato sauce, mozzarella,
garlic sliced potato, italian sausage 1w,7,10,12

Calzone 17.00
tomato sauce, mozzarella, cajun chicken,
caramelized onion, pesto
1w,8p,7

SELECTION OF 3 DIPS €2

Roast garlic dip 3,10

Chipotle mayo 3,10

Pesto dip 3,10,7

DESSERTS

Vanilla Bean Crème Brûlée 9.50
mango & passion fruit compote, shortbreads
1w,7

**HYDE Signature Warm Chocolate
& Brown Butter Brookie 9.50**
micil cream salted caramel, vanilla ice cream
1w,3,7,8

Summerfruit Pink Pavalova 9.50
raspberry & yogurt mousse,
white chocolate soil
3,7

Belgian Vegan Chocolate Tart 9.50
mango sorbet, mixed berry compote
1w,6 VG

Lemon Posset 9.50
Italian meringue, polenta biscuits
3,7,12 GF