

HYDE



STARTERS

Soup of the Evening 6.75
1w,7,9

**Hyde Atlantic
Seafood Chowder 9.50**
1w,4,7,9,12,14

Caprese Salad Aged Balsamic 7.95
7,12,GF

**Flash Fried Calamari
Pico di Galo 8.95**
coriander, lime 1w,7,3,14

Grilled Goats Cheese Salad 9.95
sliabh aughty honey, roasted walnut, beetroot, apple balsamic
7,8w,10,12,GF

Louisiana Chicken Wings 9.50
cashel blue dip 1w,3,7,9,10,12

Mini Mezze 8.50
house baked flat bread
1w,11

Wild Mushroom Bruschetta 8.95
parmesan cheese 1w,3,7,8p,12

Prawn Pil' Pil' 10.50
1w,2,7

FROM THE SEA

Fresh Fillets of Seabass 23.95
shaved fennel, sun-dried tomato salad, zesty dressing
4,7,GF

Seared Salmon Fillet 21.50
risotto stuffed peppers, stem broccoli, herb cream
4,7,9,12,GF

FROM THE GRILL

10oz Prime Irish Sirloin 26.95
grilled portobello mushroom, vine tomato, house fries, peppercorn sauce or garlic butter
1w,6,7,9,10,12

8oz Fillet Mignon 36.95
fondant potato, stem broccoli, squash puree, red wine jus 7,9,12,GF
SURF YOUR STEAK €6

Chicken Supreme 21.00
crisp pancetta, colcannon, Jameson black barrel cream 7,9,12,GF

Boneless Zaatar Coated Pork Loin 19.50
sauté potatoes, fine beans, chermoula sauce 7,9,10,11,12,GF

Maple Roasted Breast of Barbary Duck 23.95
fondant potato, buttered savoy cabbage, morello jus 7,9,12,GF

Chicken Makani 18.50
punjabi spiced chicken breast, ginger, coriander, basmati rice, poppadum 7,9,10,GF

Grilled Prime Irish Beef Burger 18.50
cured bacon, smoked applewood cheese, pickled red onion relish, house fries 1w,3,7,9,10,12

PASTA

Prawn & Mussel Linguini 21.50
basil cream, garlic croute 1w,2,3,7,9,12,14

Tortellini of Ricotta & Spinach 18.50
tomato ragout, parmigiana, rocket salad 1w,3,7,9,12,VE

Risotto Stuffed Peppers 16.95
pomodoro sauce 1w,9,VE

SIDES TO SUIT

Garlic & Rosemary Potatoes 5.50
7,GF

**Rocket Parmesan &
Pine Nut Salad 5.95**
7,8p,10,12,GF

Roasted Sweet Potatoes6.50
feta crumble, sunflower, herb oil
7,GF

House Fries 4.00
1w

**Sauteed Broccoli & Spinach
Toasted Almonds 5.50**
7,8a,GF

Sweet Fries 5.00
1w

Sumac Roasted Cauliflower 5.50
GF

DESSERTS

Mango & Passion Fruit Cheesecake 8.50
toasted coconut & lime
1w,7

Chocolate Brownie 8.50
wild berry compote
1w,3,6,7,8h

Warm Pear & Almond Tart 8.50
vanilla bean ice cream, crème anglaise
1w,3,6,7,8a

Chocolate & Coconut Tart 8.50
raspberry ripple 6,8,GF,VG

HYDE's Ice Cream Tower 7.95
1w,3,7,8,9

Irish Cheese Platter 10.95
1w,7,9,10,11,12

ALL OF 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, VE - Vegetarian, VG - Vegan