THE HYDE

THE HYDE

SMALL BITES & SHARING PLATES
Perfect for sharing, or a solo treat

Edamame Beans *(GF,VG)* £8
steamed edamame, Maldon sea salt, shaved black truffle
(So)

Beef Tartare £18
hand-cut prime beef, cornichons, capers, egg yolk, horseradish crème, Dijon, togarashi, toasted sourdough
(G,E,M,Se)

Satay Chicken £13
char-grilled free-range chicken, peanut emulsion, pickled cucumber relish
(G,N-peanuts)

British Wagyu Slider £18
wagyu beef patty, aged cheddar, caramelised onion compote, baby gem, truffle aïoli
(G,D,E,M)

Trio of Tacos £18
a fine selection of market fish, slow-cooked beef and spiced chicken
(G,F,D)

STARTERS & SOUPS

Wild Mushroom Cappuccino £12
foraged mushroom velouté, toasted brioche fingers
(G,D,Ce)

Slow-Roasted Tomato Soup £10
vine-ripened tomatoes, fresh basil, brioche croutons
(G,D)

SALADS & LIGHT PLATES
Fresh, vibrant & nourishing

Classic Caesar Salad £14
crisp romaine, aged Parmesan, garlic croutons, white anchovy dressing
Add: Avocado +£5 | Grilled Chicken +£7 | King Prawns +£8
(G,D,F,E,M)

Roseate Chopped Salad *(V)* £16
seasonal vegetables, ripe avocado, crumbled feta, crispy shallots, lemon vinaigrette
(D)

Signature Poké Selection *(GF)* £20
line-caught Pacific yellowfin tuna with avocado, seasoned sushi rice, cherry tomatoes and cucumber, finished with a sesame, soy & mirin dressing
(F,Se,So)

Royal Quinoa Salad *(GF, V)* £17
tri-colour quinoa, pomegranate seeds, asparagus, avocado, crumbled feta, pickled heritage carrots, fresh herbs
Add: Grilled Chicken +£7 | King Prawns +£9
(D)

Heritage Tomato & Burrata *(GF,V)* £23
creamy Italian burrata, heritage tomatoes, fresh basil, aged balsamic reduction, toasted pumpkin seeds, basil pesto
(D,N-pine nut)

SANDWICHES & BURGERS
Served with skin-on fries

The Roseate Burger £24
aged beef patty, plant based bun, grain mustard mayonnaise, baby gem, vine tomato, gherkin, aged cheddar
(G,D,E,M,Se) | Gluten-free bun available on request

Buttermilk Chicken Burger £22
cajun-spiced buttermilk chicken, caramelised onion, chilled tzatziki
(G,D,E)

Garden Burger *(V)* £18
chargrilled Portobello mushrooms, roasted red pepper, free-range fried egg, vine tomatoes, butter lettuce, house aïoli
(G,D,E)

The Hyde Club Sandwich £25
grilled free-range chicken, smoked back bacon, fried egg, cos lettuce, ripe avocado, toasted sourdough
(G,D,E)

Traditional Fish & Chips £24
battered Atlantic cod, crushed garden peas, tartare sauce, lemon, seasonal leaves
(G,E,F)

MAIN COURSE

Herb-Crusted Rack of Lamb £39
slow-cooked lamb rack, lamb croquette, globe artichoke, tender stem broccoli, pomegranate salsa, spinach & potato fondant
(G,D,E,Ce)

Miso-Glazed Black Cod £32
Saikyo miso-marinated fillet, heritage carrot in textures, quinoa quenelle, and brown butter miso emulsion

Ricotta & Spinach Ravioli *(V)* £23
house-made ravioli, slow-cooked tomato sauce, sweet green peas, roasted cherry tomatoes
(G,D,E)

Texture of Seasonal Vegetables *(GF,VG)* £23
market vegetables, king oyster mushrooms, silken hummus, beetroot, carrot
(Se)

Aged British Beef £42
charred leeks, pommes Anna, truffle mash, heritage carrots, red-wine jus
(G,D,Ce,Su)

SIDES

Avocado Fries £8
crisp panko-crumbed avocado, chipotle dipping sauce
(G,E)

Truffle Fries £7
skin-on fries, shaved black truffle, parmesan
(D)

Truffle Macaroni £12
three-cheese macaroni, black truffle
(G,D,E)

French Fries £6
skin-on fries, Maldon sea salt

Tenderstem Broccoli & Asparagus £8
seasonal greens, lemon, extra-virgin olive oil

Creamy Mashed Potato £6
butter-enriched Maris Piper mash
(D)

Artisan Bread Basket £5
house selection, cold-pressed olive oil, cultured butter
(G,D)

DESSERTS
A sweet ending

Sticky Toffee Pudding £12
warm date sponge, house-made toffee sauce, Madagascar vanilla ice cream
(G,D,E)

70% Valrhona Chocolate Crémeux £14
dark chocolate mousse, macerated blackberries, buttery crumb, pistachio ice cream
(G,D,E,So)

Vanilla Panna Cotta £12
Tahitian vanilla cream, macerated strawberries, ginger crumb, raspberry sorbet
(G,D,E)

British Artisan Cheese Selection
three or five cheeses, seasonal chutney, grapes, artisan crackers
Three Cheeses £17 | Five Cheeses £20
(G,D,N)

Artisan Ice Cream
Pistachio | Vanilla | Almond
One Scoop £4 | Two Scoops £7 | Three Scoops £9
(D,N-almonds)

GF Gluten-Free • GFA Gluten-Free Available • V Vegetarian • VG Vegan • D Dairy • G Gluten • E Eggs • F Fish • N Nuts • M Mustard • Ce Celery • Se Sesame • So Soya • Su Sulphites • Cr Crustaceans

Please inform your server of any allergies or dietary requirements. Whilst every care is taken, we cannot guarantee the absence of all allergens in our dishes. A comprehensive allergen matrix is available on request. A discretionary 13.5% service charge will be added to your bill. All prices are inclusive of VAT.