

The Hyde Bar Sample Menu

Starters

Ham hock £6.5

Slow cooked mitchmeats farm pork, pulled and pressed, served with homemade piccalilli, English radishes, wholegrain mustard dressing and freshly toasted brioche.

English pea risotto £7.45

English peas, asparagus tips, spring onions and courgettes brought together with creamy risotto rice, topped with a soft poached hen's egg and freshly grated parmesan cheese.

Chicken liver parfait £6.95

Chicken liver pâté served with spiced apple chutney and a homemade French demi-baguette.

Sea food wraps £8.95

Atlantic prawns, crayfish, avocado, Sicilian tomatoes wrapped in baby gem lettuce leaves and served with a Bloody Mary dressing.

Sweetcorn & potato chowder £5.95

Hearty and rich homemade soup made with sweetcorn and potatoes and finished off with freshly chopped basil and served with toasted bread.

Yellow fin tuna £11.95

Seared sesame crusted yellow fin tuna served with salad of chopped avocado, wasabi and shaved chilli.

Main courses

Welsh rarebit mac & cheese £12.95

Macaroni pasta, generously mixed with wild garlic, English peas, cheddar and parmesan cheese and topped with Welsh rarebit.

The Hyde blue cheese burger £13.95

Classic beef burger served with melted cote hill blue cheese, crispy pancetta, caramelized onions, chilli mayonnaise served in a homemade brioche bun and accompanied with French fries.

Oven-roasted chicken and gnocchi £13.5

Berkshire free range chicken breast roasted until golden brown served with Jerusalem artichokes, homemade potato gnocchi, salsa verde and grated parmesan.

Line caught cod & lemon orzo £15.5

Oven-roasted Brixham cod with lemon orzo and a ragù of kalamata olives, capers, tomatoes, parsley and garlic.

Spinach and ricotta ravioli £12.95

Homemade tortellini's filled with spinach, Italian ricotta, shallots and garlic served on a bed of spinach with a white wine cream sauce and parmesan.

Beer battered pollock & chips £12.95

Fresh day boat pollock battered in local Camden beer, served with triple cooked chips and a piquant horseradish tartar sauce.

Salads

(Small / Large)

Heritage tomato & burrata £7.95 / £14.5
Delicious heirloom tomatoes, creamy burrata, drizzled
with basil infused olive oil and toasted pine nuts.

Side orders

Chickpea fries £3.95
Chickpea fries with yoghurt dipping sauce.

Shaved asparagus salad £4.95
Freshly shaved asparagus, parmesan, crushed hazelnuts
and handpicked mint.

Peanut noodles £4.45
Peanut noodles with seared tempeh and fried shallots.

Butternut wedges £3.95
Caramelized butternut squash wedges with a sage
hazelnut pesto.

Desserts

Treacle tart £5.95
Made with golden syrup, breadcrumbs and lemon to cut
through the sweetness. Served with crème fraiche.

Chocolate cake £6.95
A rich dark chocolate layered sponge cake with malt
cream frosting and served with Madagascan vanilla ice
cream.

Lemon meringue pie £6.5
Buttery, flaky crust pastry filled with a cool, tangy lemon
filling; and a baked fluffy swirl of soft meringue.

Strawberry & chocolate waffle £6.95

Homemade crunchy waffle topped with delicious, juicy English strawberries and Belgian chocolate. Served with honeycomb icecream.

Baked Alaska £5.95

The original ice cream cake, ours made with homemade classic vanilla ice cream and raspberry sorbet, encased in meringue and baked to perfection to preserve the deliciousness inside.

British cheese plate £9.5

Three cheeses served with caraway lavash bread, truffle honey and quince jelly.

Golden cenarth - rind washed soft – West Wales

Cote hill – blue with natural rind - Lincolnshire

Spenwood – hard from ewes milk - Berkshire