# Main Menu

## Starters & things to share

**Cypressa Mixed Olives** (ve) (239 kcal) £4.60
Sundried tomatoes, garlic & herb dressing

**Homemade Garlic & Thyme Focaccia** (ve) (768 kcal) £3.95
Aged Balsamic and pressed rapeseed oil

**Homemade Pork Crackling** (717 kcal) £3.65
Rosemary, thyme and salt crust

**Baked Camembert for Two** (v) (1101 kcal) £13.75
Confit garlic, toasted homemade Focaccia with apple & pear chutney

**Chilli Seared Scallops** (280 kcal) £11.95
Serrano ham, sweetcorn purée and paprika popcorn

**Chicken & Chorizo Skewers** (612 kcal) £9.95
Drizzled with honey & chilli dressing, served with slaw

**Smoked Haddock Florentine Fishcake** (697 kcal) £8.25
Crispy egg, cheese & chive sauce

**Braised BBQ Ribs** (1252 kcal) £9.95
Homemade Korean BBQ sauce and slaw

**Watermelon and Feta Salad** (ve) (872 kcal) £8.75
Basil oil, rocket and croutons

**Creamed Wild Mushrooms** (v) (1066 kcal) £7.95
Toasted homemade Focaccia and crispy fried egg

**Chicken Liver Pâté** (947 kcal) £7.95
Apple & pear chutney with toasted homemade Focaccia

**Chef's Signature Soup** (v) (571 kcal) £6.75
Served with homemade Focaccia

**Garlic Bread** (v) (528 kcal) £4.95

**Garlic Bread with Cheese** (v) (822 kcal) £5.95

## Appetisers - choose any of the following: 6 for £30.00, 3 for £16.50 or £5.95 each

**Crispy Coated Chicken Fillets** (599 kcal)
Coriander & lime dipping sauce

**Haddock Goujons** (648 kcal)
Hydes batter with homemade tartare sauce

**Baked Nachos** (v) (455 kcal)
Cheese, guacamole, sour cream, salsa and jalapeños

**Roast Chicken & Chorizo Mac 'n' Cheese** (640 kcal)
Cheese glaze

**Feta & Vegetable Rolls** (v) (452 kcal)
Warm honey & chilli dressing

**Breaded Cod Scampi** (481 kcal)
Homemade tartare sauce

**Salt & Pepper Fries** (v) (402 kcal)
Glazed in soy sauce, honey, chillies & spring onions

**Spiced Sausage Roll** (371 kcal)
Apple sauce

**Pulled Brisket & Smoked Garlic Fritters** (435 kcal)
Jalapeño mayonnaise

**Spiced Hummus** (ve) (440 kcal)
Sesame seed paste with caramelised onions, sultanas and grilled homemade Focaccia

## Mains

**Chicken Wrapped in Serrano Ham** (939 kcal) £16.95
Stuffed with basil, sundried tomato & Mozzarella, sautéed potatoes, olives, spinach and tomato sauce

**Pan Fried Salmon Fillet** (1287 kcal) £20.95
Wild rice, coconut spinach sauce and Pak Choi

**Roasted Lamb Rump** (1260 kcal) £22.95
Crushed potatoes, grilled asparagus, crumbled feta cheese & mint salsa verde

**Classic Fish Pie** (1256 kcal) £18.95
White fish, smoked haddock, king prawns and scallop bound in a creamy velouté sauce, topped with cheesy mashed potato and sautéed greens

**Sweet Potato & Spinach Dhal** (ve) (828 kcal) £14.95
Wild rice and grilled flatbread

**Lemon & Thyme Pork Fillet** (823 kcal) £17.95
Herb roasted sweet potato, courgettes, peppers and harissa sauce

**Treacle Baked Ham and Eggs** (880 kcal) £14.95
Thick-cut chips, grilled tomato and garden peas

**Vegetable Tagine Tart** (ve) (916 kcal) £14.95
Sautéed potatoes, olives and spinach

**Pan Fried Sea Bream Fillet** (1118 kcal) £19.95
Baby prawn & pea risotto, crispy rocket and hard cheese

**Three Cheese & Onion Pie** (v) (1946 kcal) £15.95
Shortcrust pastry, cheese & chive sauce, thick-cut chips, mushy peas or beans

**Slow Cooked Beef & Hydes Ale Pie** (1396 kcal) £16.50
Mashed potato, Tenderstem broccoli and a jug of real gravy

**Breaded Scampi** (1063 kcal/sp 770 kcal) £15.25 (sp) £10.95
Deep fried, served with thick-cut chips, mushy peas and homemade tartare sauce

**Hydes Battered Haddock** (1063 kcal/sp 792 kcal) £16.50 (sp) £11.95
Thick-cut chips, mushy peas and homemade tartare sauce

**Add:** Chip shop curry sauce (91 kcal) £1.95
**Add:** Bread & butter (480 kcal) £1.95

## From the Grill

Our steaks are served with thick-cut chips, grilled thyme roasted tomato, flat mushroom and watercress

**10oz Ribeye Steak** (1027 kcal) £26.95

**8oz Rump Steak** (926 kcal) £21.50

**Choose a sauce for your steak:**
Cracked black pepper (136 kcal), or wild mushroom cream sauce (197 kcal)

**10oz Honey Glazed Bacon Steak** (1311 kcal) £16.95
Grilled pineapple and fried egg

Our burgers are served on a brioche bun with baby gem, sliced red onion, gherkin, burger sauce and fries

**Hydes Classic Beef Burger** (1691 kcal) £16.50
Two 4oz beef burgers, cheese and grilled bacon

**Buttermilk Chicken Burger** (1835 kcal) £15.95
Candied bacon & chipotle sauce

**Grilled Halloumi Burger** (v) (1547 kcal) £15.95
Grilled pineapple, coriander & lime mayonnaise

## Sides

**Thick-Cut Chips** (ve) (337 kcal) £3.95

**Fries** (ve) (520 kcal) £3.95

**Onion Rings** (v) (252 kcal) £3.95

**Mashed Potato topped with Feta Cheese and Chives** (v) (534 kcal) £4.50

**Dressed Side Salad** (ve) (42 kcal) £3.95

**Sautéed Greens** (ve) (293 kcal) £3.95

## Salads

All our salads come with mixed grains, tomatoes, soy beans, kale, pumpkin seeds, baby gem, mixed leaves, cucumber and red onion (ve)

**Add: Chicken** (345 kcal) £14.95

**Add: Rump Steak** (597 kcal) £16.95

**Add: Sea Bream** (554 kcal) £17.95

**Add: Grilled Halloumi** (745 kcal) £14.95

**Add: Watermelon & Feta Cheese** (ve) (897 kcal) £15.95

**Hydes Ploughman's Lunch** (1803 kcal) £16.95
Sliced treacle baked ham, chicken liver pâté, wedge of Cheddar cheese, ciabatta wedges, pickled onions, Granny Smith apple, pork crackling and spiced sausage roll

**Classic Chicken Caesar Salad** (1146 kcal) £15.95
Focaccia croutons, hard cheese, anchovies, crispy fried egg and Caesar dressing

## Sandwiches

Available until 6pm. All our sandwiches are served with house slaw and dressed leaves

**Pulled Chicken & Bacon Ciabatta** (1049 kcal) £8.95
Mustard mayonnaise with sliced tomato and baby gem

**Philly Steak Ciabatta** (1212 kcal) £10.95
Rump steak, fried peppers and melted cheese

**Spiced Bean Quesadilla** (ve) (717 kcal) £8.95
Oven baked and served sliced

**Hydes Battered Haddock Ciabatta** (986 kcal) £9.50
Baby gem and homemade tartare sauce

**Piri Piri Chicken Wrap** (641 kcal) £8.95
Mixed peppers, onions, coriander & lime sauce

**Roast Ciabatta of the Day** (1327 kcal) £11.25
Thick-cut chips and a jug of gravy

**Add: A Mug of Homemade Soup** (190 kcal) £2.95

Full allergen information is available on request.
Please ask our team for details when ordering both food and drink.
All weights noted are approximate and prior to cooking.
Key: (sp) small portion (v) vegetarian (ve) vegan.
Adults need around 2000 kcal a day. Gluten Free options available on request – please speak to a member of our team. Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.

# Wine Menu

SOMETHING TO WET ONE'S WHISTLE

## White

175ml 250ml Bottle

### Elegant - Crisp - Zesty

**PINOT GRIGIO - PRIMI SOLI** (ve)
② Italy £5.65 £7.55 £20.85
Dry, crisp and fruity with a wonderful hint of lemon.

**CHARDONNAY - CENTRAL MONTE**
② Chile £5.75 £7.75 £21.25
Fresh and lively, with wonderful aromas of citrus fruits and peaches.

**SAUVIGNON BLANC - SANCERRE RAFFATIN PLANCHON**
① France £35.00
A classic wine with a citrusy, structured style. Refreshing dry finish.

### Fragrant - Dry - Aromatic

**SAUVIGNON BLANC - INKOSI**
② South Africa £5.65 £7.55 £20.85
Green figs and fresh lemon aromas.

**GAVI DI GAVI DOCG - CORTE DEL DUCA**
① Italy £28.95
Delicate aromas and flavours of fresh fruit.

**ALBARINO - ENTREFLORES**
② Spain £29.95
Elegant, fresh and fruity with an intense finish. Perfect with fish.

### Rich - Ripe - Refined

**CHENIN BLANC - WRITER'S BLOCK**
③ South Africa £5.85 £7.85 £21.65
Dry Chenin Blanc that delivers a medley of ripe fruits with a zesty citrus finish

**CHARDONNAY - MONTEREY BAY**
② America £6.05 £8.15 £22.45
Citrus and tropical fruit flavours with a hint of vanilla. Great with chicken.

**SAUVIGNON BLANC - TURTLE BAY**
② New Zealand £7.05 £9.35 £26.35
Fresh and vibrant with a hint of passion fruit, gooseberry and melon characters. Wonderful with fish & chips.

## TASTING STYLE GUIDE

**White** and **Rosé** wines have a scale of 1 to 5 with ① being dry and ⑤ sweet.

**Red wines** are marked on a scale of A to E.

**Light**, **delicate** and **fruity reds** are graded Ⓐ or Ⓑ while more robust and **full bodied wines** are Ⓓ to Ⓔ.

## Red

175ml 250ml Bottle

### Soft - Smooth - Fruity

**MERLOT - VIA ALTA** (ve)
Ⓓ Chile £5.95 £7.95 £21.85
Rich and concentrated that packs all you want from this easy drinking Merlot.

**PINOT NOIR - CRAMELE RECAS** (ve)
Ⓑ Romania £5.75 £7.75 £21.25
Aromas of black cherry, raspberry and cinnamon. Great with pork.

**CABERNET SAUVIGNON - VIA ALTA** (ve)
Ⓒ Chile £5.95 £7.95 £21.85
Blackcurrant flavoured with a long finish and a hint of mint. Perfect with our beef burger.

**CHIANTI - CLASSICO LA FOGLIA**
Ⓓ Italy £7.45 £9.95 £27.95
Intense and fantastically rich, full-bodied fruity structure.

### Sophisticated - Silky

**PINOTAGE - ILLUSION**
Ⓓ South Africa £6.15 £8.25 £22.85
A hint of Provençal herbs and fennel, leading to a nicely poised finish.

**RIOJA - FAUSTINO RIVERO CRIANZA**
Ⓒ Spain £7.15 £9.45 £26.55
Matured in American oak casks, with spicy soft blackcurrant fruit aromas. Fabulous with lamb.

**MERLOT - CABERNET FRANC - CALUSARI RESERVA**
Ⓓ Romania £7.20 £9.55 £26.70
A full bodied wine packed with dark fruit flavours and a gentle hint of vanilla spice.

### Rich - Ripe - Refined

**MALBEC - CLUB DE CAMPO** (ve)
Ⓓ Argentina £6.45 £8.65 £24.15
A fresh and fruity wine with hints of redcurrants, cherries, plums and a hint of spice. Perfect with steak.

**SHIRAZ - RICHLAND BLACK**
Ⓔ Australia £7.35 £9.85 £27.85
Ripe blackberry and black cherry flavours with vanilla cream and spice.

**CABERNET SAUVIGNON - MERLOT MOUTON CADET BORDEAUX**
Ⓓ France £29.95
A powerful, beautiful wine with aromas of wild fruits and a fresh finish. Wonderful with our Sunday roasts.

**MERLOT / CABERNET - BERICANTO GRAN RISERVA DOC** (ve)
Ⓔ Italy £31.35
Full rich bodied, with elegant flavours and aromas of blackberries and cassis.

## Rosé

175ml 250ml Bottle

### Light - Fruity

**PINOT GRIGIO - PRIMI SOLI BLUSH** (ve)
② Italy £5.65 £7.55 £20.85
Soft refreshing burst of summer fruits.

**ZINFANDEL - WHITE ROSE**
⑤ America £5.85 £7.75 £21.45
Ripe strawberry and raspberry fruit aromas.

**PROVENCE ROSÉ - L'OASIS**
① France £29.95
An elegant, floral and fruity bouquet with an all round fruity flavour.

## Bubbles

### Let's Celebrate in Style

**CAVA CLASSIC BRUT - PORTACELI**
① Spain £21.35
Great quality Cava which is light and creamy with high fruity flavours.

**PROSECCO DOC - I CASTELLI**
① Italy £22.25
Scents and hints of apple with a dry, crisp and fruity palate.

**PROSECCO ROSÉ DOC - I CASTELLI** (ve)
① Italy £22.35
Fruity and fragrant with a hint of strawberries and cherries.

**PROSECCO DOC - BERICANTO**
① Italy £24.95
Fresh and balanced with great fruity notes

**CHAMPAGNE - CHARLES JOUBERT NV**
① France £37.95
Offering a fruity aroma and toastiness whilst giving a fresh taste. Aged in deep chalk cellars for long periods.

*Try one of our refreshing*

## Spring Spritz

or a

## *Classic Cocktail...*

*Ask at the bar for details*

(ve) Vegan. All of our wines sold by the glass are available in a 125ml serving.

Please ask your server for further details.

All bottles of wine are 750ml size unless otherwise stated.