Sunday Menu

SEPTEMBER

Roast Platter for Two - £44.95

12 hour roast beef, pork loin, roasted skin on chicken, turkey, stuffing, pigs in blankets, sea salt & rosemary roast potatoes, carrot & swede, sautéed Savoy cabbage, leeks, roasted carrots, broccoli, Yorkshire pudding and a bottomless jug of real gravy (4395 kcal)

Starters & Things To Share

Cypressa Bar Mix Olives (ve) (158 kcal) £4.95
With sun-dried tomatoes and garlic in a herb dressing

Homemade Sweet Onion & Rosemary Focaccia (ve) (763 kcal) £4.45
Served with oil and Modena balsamic vinegar

Baked Camembert for Two (v) (1738 kcal) £15.75
Topped with dukkah, hot honey, apple wedges and bread for dipping

Buffalo Mozzarella (v) (306 kcal) £8.95
Sicilian caponata, rocket, fig, pear & white balsamic coulis

Sri Lankan Jaffna King Prawns and Spinach (496 kcal) £12.50
Toasted naan bread, fresh coriander and roasted chilli oil

Salt & Pepper Pork Ribs (992 kcal) £11.95
Korean gochujang sauce

Baked Button Mushrooms and Brie (v) (544 kcal) £8.95
Sweet onion & rosemary focaccia

Soup of the Day (711 kcal) £7.50
Served with homemade sweet onion & rosemary focaccia

Chicken Liver & Brandy Pâté (974 kcal) £8.95
Apricot & carrot chutney, toasted sourdough and cornichons

BBQ Pork Croquettes (730 kcal) £9.95
Apricot & carrot chutney, crispy onions and sriracha mayonnaise

Whipped Feta Style Vegan Cheese (ve) (698 kcal) £8.95
Beetroot, roasted squash, pickled onions and seeded flatbread

Garlic Flatbread (v) (761 kcal) £5.75

Garlic Flatbread with cheese (v) (902 kcal) £7.25

Mains

Scallop & King Prawn Risotto (1487 kcal) £24.95
With chorizo and spinach, finished with Parmesan cheese

Pan Fried Sea Bass (1412 kcal) £22.95
Sautéed new potatoes, spinach, roasted squash, tomato coulis and Sicilian caponata

Old English Pork Sausages (1547 kcal) £16.95
Cheese & chive mashed potatoes, crispy bacon, sautéed Savoy cabbage and thick gravy

Sweet Potato & Mixed Pepper Malay Curry (ve) (1030 kcal) £16.95
White rice, fried crackers and mango pickle

Add: Grilled Chicken Breast £5.95

Slow Cooked Beef & Hydes Ale Pie (2267 kcal) £18.95
Mashed potatoes, mushy or garden peas and thick gravy

Pan Fried Salmon (1307 kcal) £24.95
Shrimp, lemon and samphire risotto, roasted chilli oil

British Sweet Pea, Lemon & Mint Ravioli (ve) (1014 kcal) £16.75
Grilled asparagus, crispy onions with a basil pesto dressing and a sweet onion & rosemary crumb

Three Cheese & Onion Pie (v) (2566 kcal) £17.50
Shortcrust pastry, cheese & chive sauce, thick-cut chips, mushy peas or beans

Hydes Battered Haddock (907 kcal) (1015 kcal) £18.50 *(sp)* £13.25
Thick-cut chips, mushy peas and homemade tartare sauce

Add: Chip Shop Curry Sauce (v) (90 kcal) £1.95

Add: Bread & Butter (v) (538 kcal) £1.95

From The Grill

Our steaks are served with thick-cut chips, grilled thyme roasted tomato, flat mushroom, watercress and a sauce of your choice

7oz Fillet Steak (664 kcal) £29.95

Choose a sauce for your steak: (243 kcal) (273 kcal)
Pepper or Roasted Garlic & Chive Butter

10oz Honey Glazed Bacon Steak (1413 kcal) £18.75
Grilled pineapple and fried egg

Make it a Surf & Turf... (237 kcal)
Add: Deep-fried scampi, baby gem & tartare sauce £4.50

Salads

All our salads contain pomegranate seeds, mixed leaves, apricot couscous, cucumber with mint, cherry tomatoes, pickled red onions, squash and balsamic dressing

Add: Grilled Chicken Breast (594 kcal) £16.95

Add: Pan Fried Sea Bass Fillet (635 kcal) £19.95

Add: Grilled Rump Steak (970 kcal) £20.95

Add: Hot Honey Glazed Halloumi (v) (856 kcal) £15.95

Add: Buffalo Mozzarella (v) (636 kcal) £14.95

Classic Chicken Caesar Salad (1147 kcal) £16.95
Focaccia croutons, hard cheese, anchovies, soft boiled egg and dressing

Side Orders

Cauliflower Cheese (v) (463 kcal) £5.50

Pigs in Blankets (568 kcal) £5.50

Thick-Cut Chips (ve) (315 kcal) £4.50

Fries (ve) (579 kcal) £4.50

Peri Fries (ve) (616 kcal) £4.95

Onion Rings (v) (274 kcal) £4.50

Buttered New Potatoes (v) (434 kcal) £4.25

Stem Broccoli topped with gremolata (ve) (67 kcal) £5.50

Cheese & Chive Mashed Potatoes (v) (538 kcal) £4.75

Roasted Squash (ve) (86 kcal) £3.95

Dressed Mixed Salad (ve) (56 kcal) £4.75

Burgers

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

Classic Double Cheese Burger (1721 kcal) £18.95
Two 4oz beef burgers, grilled bacon and cheese

The Hydes Anvil Burger (2063 kcal) £20.95
Two 4oz burgers topped with BBQ pulled pork and nacho cheese sauce

Peri Peri Chicken Burger (1418 kcal) £17.75
Perinaise sauce, sliced avocado and peri fries

Hot Honey Glazed Halloumi Burger (v) (1310 kcal) £17.50
Sliced avocado and burger sauce

Add: Grilled Chicken Breast (228 kcal) £5.95

Add: 4oz Beef Burger (405 kcal) £5.95

Make room for a delicious dessert

Ask your server for our fabulous dessert menu

Sunday Roasts

All our Sunday roasts are served with traditional vegetables, roast potatoes, homemade Yorkshire pudding and real gravy

Duo of Meats (1410 kcal) £21.50
Ask for today's choice

12 Hour Roast Beef (1432 kcal) £19.95
Served with creamed horseradish sauce

Roast Turkey (1474 kcal) £18.50
Pork & herb stuffing

Roasted Skin on Chicken Breast (1475 kcal) £18.50
Pork & herb stuffing

Pork Loin (1670 kcal) £18.50
Pork & herb stuffing

Cauliflower, Spinach, Brie & Cranberry Pie (v) (2038 kcal) £18.50
Short crust pastry

Sunday Roast Platter for Two (4395 kcal) £44.95
12 hour roast beef, pork loin, roasted skin on chicken, turkey, stuffing, pigs in blankets, sea salt & rosemary roast potatoes, carrot & swede, sautéed Savoy cabbage, leeks, roasted carrots, broccoli, Yorkshire pudding and a bottomless jug of real gravy

Full allergen information is available on request. Please ask our team for details when ordering for both food and drink. Despite our best efforts, we are unable to guarantee that our dishes are free from allergens.
All weights noted are approximate and prior to cooking. Adults need around 2000 kcal per day. See our website for calorific values. Key: (*sp*) small portion, (v) vegetarian, (ve) vegan. Gluten free options are available on request.

Wine Menu

White

	175ml	250ml	Bottle
PINOT GRIGIO - PRIMI SOLI (ve) Italy Dry, crisp and fruity with a wonderful hint of lemon.		£6.30	£8.45 £23.45
CHARDONNAY - CENTRAL MONTE Chile Fresh and lively, with wonderful aromas of citrus fruits and peaches.		£6.40	£8.65 £24.00
SANCERRE RAFFATIN PLANCHON France A classic wine with a citrusy, structured style. Refreshing dry finish.			£38.45

•••• WE RECOMMEND ••••

PINOT GRIGIO - FARFALLA Italy Clean, simple, fresh apple & pear flavours. Easy drinking. Great for any occasion		£6.85	£9.20 £25.45

SAUVIGNON BLANC - INKOSI South Africa Green figs and fresh lemon aromas.		£6.30	£8.45 £23.45
VINHO VERDE – JANELAS ANTIGAS Portugal Vibrant and refreshing, with fresh fruit flavours and a crisp, balanced finish.		£7.65	£10.20 £29.00
ALBARINO - ENTREFLORES Spain Elegant, fresh and fruity with an intense finish. Perfect with fish.			£33.00
CHENIN BLANC - WRITER'S BLOCK South Africa Dry Chenin Blanc that delivers a medley of ripe fruits with a zesty citrus finish		£6.50	£8.75 £24.45
CHARDONNAY - MONTEREY BAY America Citrus and tropical fruit flavours with a hint of vanilla. Great with chicken.		£6.70	£9.05 £25.45

•••• WE RECOMMEND ••••

SAUVIGNON BLANC - TURTLE BAY New Zealand Fresh and vibrant with a hint of passion fruit, gooseberry and melon characters. Wonderful with fish & chips.		£7.75	£10.30 £29.45

Enjoy a seasonal spritz!
Ask to see our menu.

(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.

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WINE OF THE SEASON

Our specially selected wines to compliment the season

White

GAVI DOCG - VILLA PANI
Italy £29.45
Elegant and balanced, with citrus, orchard fruit and floral notes. Fresh and bright.

Rosé

VINHO VERDE ROSÉ - SARGACO
Portugal £27.95
A fresh and fruity wine with hints of raspberries and wild strawberries. Well-balanced with a touch of sweetness.

Rosé

	175ml	250ml	Bottle
PINOT GRIGIO - PRIMI SOLI BLUSH (ve) Italy Soft refreshing burst of summer fruits.		£6.30	£8.45 £23.45
ZINFANDEL - WHITE ROSE America Ripe strawberry and raspberry fruit aromas.		£6.50	£8.65 £24.00

•••• WE RECOMMEND ••••

PROVENCE ROSÉ - L'OASIS
France £33.00
An elegant, floral and fruity bouquet with an all round fruity flavour.

PINOT GRIGIO BLUSH - FARFALLA
Italy £6.80 £9.10 £25.65
Pale rose colour with raspberry fruit flavours and a delicate finish.

Fizz

CAVA CLASSIC BRUT - PORTACELI
Spain £24.00
Great quality Cava which is light and creamy with high fruity flavours.

PROSECCO DOC - ACQUERELLO
Italy £25.00
Elegant and lively with fine bubbles, pear, green apple and a citrus finish.

PROSECCO ROSÉ DOC - I CASTELLI (ve)
Italy £25.45
Fruity and fragrant with a hint of strawberries and cherries.

CHAMPAGNE - CHARLES JOUBERT NV
France £41.45
Offering a fruity aroma and toastiness whilst giving a fresh taste. Aged in deep chalk cellars for long periods.

Red

	175ml	250ml	Bottle
MERLOT – CARNEVALE Italy A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums.		£6.60	£8.85 £24.45
PINOT NOIR - CRAMELE RECAS (ve) Romania Aromas of black cherry, raspberry and cinnamon. Great with pork.		£6.40	£8.65 £24.00
CABERNET SAUVIGNON - TEMPUS TWO SILVER SERIES Australia Deep and expressive, with blackberry, plum and a smooth, spiced finish.		£6.60	£8.85 £24.45

•••• WE RECOMMEND ••••

CHIANTI - CLASSICO LA FOGLIA Italy Intense and fantastically rich, full-bodied fruity structure.		£8.15	£10.95 £31.00

NERO D'AVOLA - PETRARINUSA Sicily Rich and rounded, with ripe red fruit and subtle spice.		£6.80	£9.15 £25.45
RIOJA - CARLOS SERRES CRIANZA Spain Cherry red in colour with flavours of red fruit and liquorice. A complex and structured classic Crianza.		£7.85	£10.40 £29.45
RESERVA – RECANTOS DE LISBOA Portugal A wonderful nose, displaying intense red fruits with delicate spice aroma hint of vanilla spice.		£7.05	£9.60 £27.45
MALBEC - CLUB DE CAMPO (ve) Argentina A fresh and fruity wine with hints of redcurrants, cherries, plums and a hint of spice. Perfect with steak.		£7.10	£9.60 £25.00
SHIRAZ - GROWERS GATE Australia Blackberry & liquorice aromas with ripe berry flavours and soft tannins. Rich and complex.		£8.05	£10.85 £31.00