

T H E **H** Y D E

A LA CARTE MENU

STARTERS

Lemony quinoa tabbouleh salad	£13.00
Italian parsley, fresh mint and Roma tomatoes	
Seared hand dive Orkney scallops	£21.00
cauliflower floret, oven dried chorizo and pomegranate salsa	
Free range chicken roulade	£17.00
pickled organic vegetables, homemade crostini, prune gel and pickled yellow mustard seeds	
Heritage tomato and fresh burrata salad	£17.00
roasted pumpkin seeds, pitted black olives, aged balsamic, homemade basil and arugula oil	

MAIN COURSE

Aromatic spicy rack of lamb	£40.00
seared lamb rump, Anna potato, curried cauliflower, bok choy, tomato and fenugreek sauce	
Air dry aged sirloin of beef	£45.00
truffle pommes, port wine glazed salsify, artichoke chips, calvo nero and bordelaise jus	
Pan fried fillet of sea bass	£30.00
crispy crab bon bon, grilled baby courgette, king oyster mushroom and edamame beans salsa	
Tomato and pesto spaghetti	£17.00
sun dried tomato, pesto	
Grilled organic polenta	£23.00
tomato and fenugreek sauce, grilled courgette and asparagus	
Confit chicken breast	£22.00
mash potato, bok choy, curried cauliflower	

*A 13.5% discretionary service charge will be levied. All prices are inclusive of VAT.
Kindly inform us if you have any food-related allergies or intolerance*

DESSERTS

Vanilla panna cotta	£17.00
homemade Assam tea sorbet, alpine strawberry and mint salsa	
Belgium dark chocolate tart	£18.00
sesame tuile, toasted hazelnuts, coconut gel and homemade cherry sorbet	
Selection of 3 cheese	£17.00
quince jelly, nuts crackers, chutney	

SIDES

Mac & cheese truffle	£9.50
truffle, mozzarella, taleggio, gruyère, lemon herb crumb	
Steamed broccoli & asparagus	£8.00
Sautéd or steamed spinach	£6.00
Creamed mashed potatoes	£7.00