



**THE HYDE GARDEN**

**À LA CARTE MENU**

---

## SMALL BITES

---

<b>Oyster and caviar</b>	£4.00
(Mo, F)	
<b>Artisan breads served with olive oil / butter</b>	£5.00
(G, M)	
<b>Mixed olives</b>	£3.00

---

## STARTERS

---

<b>Chicken roulade</b>	£12.00
pickled radish, pistachio, baby beetroots (Su, N)	
<b>Citrus cured salmon</b>	£13.00
caviar, avocado, and nasturtium (F, Su)	
<b>Onion consommé</b>	£9.00
quail eggs, pearl barley, charred grelots (G, E)	

---

## MAINS

---

<b>8oz Sirloin steak</b>	£26.00
with fresh salad, garlic vinaigrette and blue cheese sauce (Su, M, Mu)	
<b>Pan-fried salmon</b>	£23.00
niçoise vegetables, paprika, herb oil (F, Su)	
<b>British asparagus and black quinoa</b>	£18.00
truffle, radish, grilled spring onion (Su)	
<b>Cornfed chicken breast</b>	£21.00
red cabbage, pomme pure, white wine sauce (Su, N)	

---

## SIDES

---

<b>Tender stem broccoli &amp; almond flakes</b>	£3.50
(M, N)	
<b>Hand cut chips with truffle</b>	£5.50
<b>Baby potatoes &amp; parsley</b>	£4.50
(M)	

---

## DESSERTS

---

<b>Rhubarb mousse</b>	£11.00
basil ice cream, almond crumble, candied rose (M, N, E)	
<b>Chocolate tort</b>	£11.50
banana sorbet, coco nib meringue, wild nettles (So, G, N)	
<b>Cheeseboard</b>	£14.00
selection of British and French cheeses, nut toasts, seasonal chutney (M, G, Su, N)	