



T H E **H** Y D E

## NEW YEAR'S DAY BRUNCH MENU

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*Salt beef bagel (G, M, Soy, E)*

*Chicken caesar wrap (M, Sul, E, F, G)*

*Mushroom cappuccino (M, Sul)*

*Tempura prawn cocktail (F, Cr, Sul, C, G, E, M, Mu, Soy)*

*Selection of pastries (G, M, E)*

*Poutine (D, Sul, C)*

*Irish oysters (Mol, Sul)*

*Blueberries muffins (M, E, G)*

### NEW YEAR'S DAY VEGAN BRUNCH

*Avocado and tapenade toasted sandwich (G)*

*Houmous and artichoke wrap (G, S, Soy)*

*Mushroom cappuccino (Soy, Sul)*

*Pumpkin katsu curry (G, S, N)*

*Selection of sweet deserts (ask the server for details)*

*Faux gras and sourdough (N, Sul, G)*

*Galette de sarrasin (N, Soy)*

*Ratatoullie, pickled walnuts (Sul, N, G)*

*New Year's Day Fizz Brunch - £39.95 per person*

*Allergens; C celery, G gluten, Cr crustaceans, E eggs, F fish, L lupin, M milk, Mol molluscs,  
Mu mustard, N tree nuts, P peanuts, S sesame, SOY Soya, Sul sulphites.*

*A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT. Kindly inform us if you have any food related allergies or intolerance.*