

... SMALL BITES & SHARING PLATES ...

Perfect for sharing, or a solo treat

Edamame Beans (GF, VG) £8

steamed edamame, Maldon sea salt, shaved black truffle (So)

Beef Tartare £18

hand-cut prime beef, cornichons, capers, egg yolk, horseradish crème, Dijon, togarashi, toasted sourdough (G, E, M, Se)

Satay Chicken £13

char-grilled free-range chicken, peanut emulsion, pickled cucumber relish (G, N-peanuts)

British Wagyu Slider £18

wagyu beef patty, aged cheddar, caramelised onion compote, baby gem, truffle aioli (G, D, E, M)

Trio of Tacos £18

a fine selection of market fish, slow-cooked beef and spiced chicken (G, F, D)



... STARTERS & SOUPS ...

Wild Mushroom Cappuccino £12

foraged mushroom velouté, toasted brioche fingers (G, D, Ce)

Slow-Roasted Tomato Soup £10

vine-ripened tomatoes, fresh basil, brioche croutons (G, D)



... SALADS & LIGHT PLATES ...

Fresh, vibrant & nourishing

Classic Caesar Salad £14

crisp romaine, aged Parmesan, garlic croutons, white anchovy dressing
Add: Avocado +£5 | Grilled Chicken +£7 | King Prawns +£8 (G, D, F, E, M)

Roseate Chopped Salad (V) £16

seasonal vegetables, ripe avocado, crumbled feta, crispy shallots, lemon vinaigrette (D)

Signature Poké Selection (GF) £20

seasoned sushi rice, sashimi-grade tuna or salmon, avocado, cherry tomatoes, cucumber, sesame-soy-mirin dressing (F, Se, So)

Royal Quinoa Salad (GF, V) £17

tri-colour quinoa, pomegranate seeds, asparagus, crumbled feta, pickled heritage carrots, fresh herbs
Add: Grilled Chicken +£7 | King Prawns +£9 (D)

Heritage Tomato & Burrata (GF, V) £23

creamy Italian burrata, heritage tomatoes, fresh basil, aged balsamic reduction, toasted pumpkin seeds, basil pesto (D, N pine nut)

T H E H Y D E

... SANDWICHES & BURGERS ...

Served with skin-on fries

The Roseate Burger £24

aged beef patty, plant based bun, grain mustard mayonnaise, baby gem, vine tomato, gherkin, aged cheddar (G, D, E, M, Se) | Gluten-free bun available on request

Buttermilk Chicken Burger £22

cajun-spiced buttermilk chicken, caramelised onion, chilled tzatziki (G, D, E)

Garden Burger (V) £18

chargrilled Portobello mushrooms, roasted red pepper, free-range fried egg, vine tomatoes, butter lettuce, house aioli (G, D, E)

The Hyde Club Sandwich £25

grilled free-range chicken, smoked back bacon, fried egg, cos lettuce, ripe avocado, toasted sourdough (G, D, E)

Traditional Fish & Chips £24

battered Atlantic cod, crushed garden peas, tartare sauce, lemon, seasonal leaves (G, E, F)

... MAIN COURSE ...

Herb-Crusted Rack of Lamb £39

slow-cooked lamb rack, lamb croquette, globe artichoke, tender stem broccoli, pomegranate salsa, spinach & potato fondant (G, D, E, Ce)

Miso-Glazed Black Cod £32

Saikyo miso-marinated fillet, heritage carrot in textures, quinoa quenelle, and brown butter miso emulsion

Ricotta & Spinach Ravioli (V) £23

house-made ravioli, slow-cooked tomato sauce, sweet green peas, roasted cherry tomatoes (G, D, E)

Texture of Seasonal Vegetables (GF, VG) £23

market vegetables, king oyster mushrooms, silken hummus, beetroot, carrot (Se)

Aged British Beef £42

charred leeks, pommes Anna, truffle mash, heritage carrots, red-wine jus (G, D, Ce, Su)

... SIDES ...

Avocado Fries £8

crisp panko-crumbed avocado, chipotle dipping sauce (G, E)

Truffle Fries £7

skin-on fries, shaved black truffle, parmesan (D)

Truffle Macaroni £12

three-cheese macaroni, black truffle (G, D, E)

French Fries £6

skin-on fries, Maldon sea salt

Tenderstem Broccoli & Asparagus £8

seasonal greens, lemon, extra-virgin olive oil

Creamy Mashed Potato £6

butter-enriched Maris Piper mash (D)

Artisan Bread Basket £5

house selection, cold-pressed olive oil, cultured butter (G, D)



... DESSERTS ...

A sweet ending

Sticky Toffee Pudding £12

warm date sponge, house-made toffee sauce, Madagascar vanilla ice cream (G, D, E)

Vanilla Panna Cotta £12

Tahitian vanilla cream, macerated strawberries, ginger crumb, raspberry sorbet (G, D, E)

70% Valrhona Chocolate Crèmeux £14

dark chocolate mousse, macerated blackberries, buttery crumb, pistachio ice cream (G, D, E, So)

British Artisan Cheese Selection

three or five cheeses, seasonal chutney, grapes, artisan crackers
Three Cheeses £17 | Five Cheeses £20 (G, D, N)

Artisan Ice Cream

Pistachio | Vanilla | Almond
One Scoop £4 | Two Scoops £7 | Three Scoops £9 (D, N-almonds)

GF Gluten-Free • GFA Gluten-Free Available • V Vegetarian • VG Vegan • D Dairy • G Gluten • E Eggs • F Fish • N Nuts • M Mustard • Ce Celery • Se Sesame • So Soya • Su Sulphites • Cr Crustaceans

Please inform your server of any allergies or dietary requirements. Whilst every care is taken, we cannot guarantee the absence of all allergens in our dishes. A comprehensive allergen matrix is available on request. A discretionary 13.5% service charge will be added to your bill. All prices are inclusive of VAT.