



THE HYDE BAR FOOD MENU

All day menu available From 12.00pm-10.00pm

STARTERS

Scottish smoked salmon

rilette, chicory salad,
sourdough bread,
poached egg, caviar, 20

Dorset crab cakes

tomato - apple salad mustard
dill mayo, 19

Prawn cocktail & avocado

with cos lettuce, hen egg,
espelette, sourdough, 18

Breaded squids &
Tempura octopus with
crunchy Fennel salad,
lime chilli dressing, 21

Ocean board
with crab cake, smoked
salmon & seabass, gravalax,
cucumber, rye bread, lemon, 24

Fresh pasta Tortellini with

Spinach & Ricotta

Tomato garlic sauce,
parmesan rocket salad, 17

Mezze plate of hummus, moutabel, tabbouleh & Falafel, 24

Mediterranean plate, buffalo mozzarella, artichokes, piquillo, tomato, rocket, olives, 19

Greek Salad, Feta cheese, tomato, olives, pepper, cucumber, oregano and olive oil, 18

Classic caesar salad with parmesan cheese and croutons, 19

With grilled Suffolk Farm chicken paillarde, 25

With grilled large prawns (6), 28

With half grilled lobster & garlic butter, lemon, 37

Soups

Portobello mushroom, garlic bread, 15

Chicken velouté, 14

Arabian yellow lentil soup, khobz bread, 16

Roast chicken consommé, orzo pasta, tomato, basil, 15

Sandwiches

Speciality bread or choice of white or Granary bread

Please note that all our sandwiches are coming toasted unless requested not toasted

Surrey Farm peppered beef with mustard mayo, watercress, granary bloomer bread, 17

The Park Tower club with grilled Suffolk Farm chicken, Fried egg, bacon, tomato, mayo, iceberg, 23

Smoked salmon club with horseradish cream cheese, avocado, tomato, iceberg, cream seeded bun, 22

Honey roast ham & mature cheddar cheese, with tomato, iceberg, mayo, 15

We welcome enquiries from guests who wish to know whether any of our dishes contain particular ingredients or allergens. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu requests

Value added tax is included in all prices

A 12.5% discretionary service charge will be added to your bill

Grilled Panini

Pollo, roast chicken mayo, olives, sundried tomato, lemon and thyme bread, 21
Caprese, buffalo mozzarella, plum tomato, basil, olive oil, focaccia bread, 18

MAINS

Scottish Angus beef burger with tomato, lettuce, viennoise seeds bun, home made ketchup, 19
Add bacon or cheddar cheese, 3

Suffolk Farm baby chicken baked with mild spiced, tomato, 25

Cod Fillet Fish & chips "From sustainable stock", homemade tartar sauce, 29

From the grills

Dover sole - 400gr "From Hesting English Channel", 42

Grouper Fillet - 170gr, smoked roast aubergine, 27

Welsh Lamb cutlets (4) - tomato provencal, 33

Lobster with parsley-garlic butter and lemon, Half 32, whole 59

Surrey Farm organic beef with onions rings

Center cut Fillet - 200gr, 38

Rib Eye Entrecote - 220gr, 34

Stir fried egg noodle

With vegetable beans sprouts, baby corn, carrot, capsicum, shiitake, ginger, garlic & coriander, 21

With chicken, vegetable & spiced sweet chilli chicken, 25

With tiger prawns & vegetable sweet sour, 28

Markets sides

Each - 7

French beans, spinach, mash potato,
New potato, broccoli, carrot, mushrooms
Hand cut chips, mixed leafs salad, tomato & red onions

Sauces & Bread

Each - 6

Bearnaise
Green pepper corn cream

Dijonnaise
Hollandaise

Freshly baked bread rolls (3)
Grilled Khobz Bread (2)

DESSERTS & CHEESES

Rich chocolate fudge cake mousse, 10

Key lime pie and raspberry, 11

Baked Cox Apple Pie with double cream, 10

Vanilla cheesecake and strawberry, 12

Crème caramel, berries and passion fruit chantilly, 10

Classic Tiramisu gateau with mascarpone and coffee, 10

Selection of 3 homemade ice cream and sorbets, 10

Selection of 3 cheeses with figs chutney, crusty mesli bread, 15

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ARABIC MENU

All day menu available From 12.00noon-12.00am

Khobz arabic bread (2), 6

ARABIC BREAKFAST

Coffee or tea, choice of juices, watermelon, foles medames, lebneh, halloomi cheese, hummus, olives, two eggs fried or boiled, khobz bread, 49

SOUP

Arabian yellow lentil soup, khobz bread, 16

COLD MEZZA

Hummus – chickpeas with tahini sauce and lemon juice, 16

Moutabel – grilled smokey aubergine, tahini sauce, lemon juice and garlic, 16

Tabbouleh – parsley & mint, tomato, lemon juice and crushed wheat, 16

HOT MEZZA

Cheese fattayer – baked pastry stuffed with shanklish, 18

Kubbeh fried – minced lamb in crushed wheat paste with pine kernels, 19

Falafel – deep fried spiced chick pea and broad beans purée, 18

MAIN COURSES

Hallal lamb or chicken biryani – cooked in arabic spicy sauce served with rice, 36

Hallal lamb or chicken curry – cooked in a mild curry spiced sauce served with rice, 36

Shish taouk kebab (3), marinated chicken breast served with frites & garlic sauce, 36

Our Lebanese mixed grills – A selection of grilled meats (1 whole baby chicken, 1 chicken shish taouk, 1 lamb kofta, 1 beef fillet 200gr, 1 lamb cutlet served with frites, khobz bread, tomato, salad & garlic sauce, 79

DESSERT

Baked kunafa with rose water cream and pistachio nuts, seasonal fruits, 16

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THE HYDE BAR LATE FOOD MENU
Menu available From 10.00 pm-12.00am

STARTERS

A plate of Scottish Smoked Salmon, lemon, capers, parsley & sour cream, 19
Greek Salad, Peta cheese, tomato, olives, pepper, cucumber, oregano and olive oil, 18

Classic caesar salad with parmesan cheese and croutons, 19
With grilled Suffolk Farm chicken paillard, 25
With grilled large prawns (6), 28

Soups

Chicken velouté, 14
Arabian yellow lentil soup, khobz bread, 16

Sandwiches - Speciality bread or choice of white or Granary bread
Please note that all our sandwiches are coming toasted unless requested not toasted

The Park Tower club with grilled Suffolk Farm chicken, Fried egg, bacon, tomato, mayo, iceberg, 23
Honey roast ham & mature cheddar cheese, with tomato, iceberg, mayo, 15
Grilled Panini Pollo, roast chicken mayo, olives, sundried tomato, lemon and thyme bread, 21
Caprese, buffalo mozzarella, plum tomato, basil, olive oil, Poccacia bread, 18

Pizza Margherita with tomato sauce, mozzarella cheese, 21
Additional topping: Mushrooms, pepper, olives, extra cheese, parma ham 2.50
Prawns & garlic butter 8.00

MAINS

Scottish Angus beef burger with tomato, lettuce, viennoise seeds bun, home made ketchup, 19
Add bacon or cheddar cheese, 3
Suffolk Farm baby chicken baked with mild spiced, tomato, 25
Cod Fillet Fish & chips "From sustainable stock", homemade tartar sauce, 29
Grilled Welsh Lamb cutlets (4) – tomato provencal, 33
Grilled Surrey Farm organic beef Fillet – 200gr, 38

Markets sides Each – 7

New potato, broccoli, French beans, mushrooms, hand cut chips, mixed leafs salad

Sauces & Bread Each - 6

Green peppercorn cream, Hollandaise, Freshly baked bread rolls (3), Grilled Khobz bread (2)

DESSERTS & CHEESES

Rich chocolate Fudge cake mousse, 10
Vanilla cheesecake and strawberry, 12
Crème caramel, berries and passion fruit chantilly, 10
Selection of 3 cheeses with figs chutney, crusty mesli bread, 15

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