

mocktails

CLASSIC MOJITO	5.25
Fresh mint, gomme syrup, lime, soda	
PASSION FRUIT MOJITO	5.25
Passion fruit juice, lime, fresh mint, soda	
APPLE & ELDERFLOWER MOJITO	5.25
Apple, elderflower, lime, fresh mint, soda	
VIRGIN ROSE LYCHEE COLLINS	5.25
Rose water, lychee juice, lemon, soda	
MOCK MULE	5.25
Ginger, lime, grenadine	
APPLE & CARDOMOM SHRUB	5.25
Non alcoholic aperitif served with tonic	

wine

RED	175ml	250ml	btl.
CAMARADA MALBEC, 2021, Mendoza, Argentina ve	7.95	9.95	27.95
Rich and juicy, partly barrel fermented so expect rich blackberry and blueberry flavours, complimented by hints of dark chocolate, vanilla and spice 13% abv			
BIG BELTIE CABERNET SAUVIGNON, 2022, Languedoc, France ve	8.75	10.75	31.00
Rich, ripe, blackcurrant and cassis fruit, with smoky and peppery hints. Lovely ripe tannins and a savoury coffee note with a delicate hint of oak 13.5% abv			
WHITE			
CRAMELE RECAS ORANGE WINE, 2021, Timisuluj, Romania ve	7.95	9.95	28.95
Orange Natural Wine is pretty complex. It offers lovely floral notes, delicate hints of quince, pear and a touch of vanilla. These are backed up with a powerful tannin structure and long finish 12.5% abv			
KALKSEIN SAUVIGNON, BLANC, Pfalz, Germany ve	8.75	10.75	31.00
From vines planted in limestone rich soils. On the nose, expect gooseberry, mango, passionfruit. Upon taste, there's lovely minerality, bringing balance to the wine 12.5% abv			
ROSE			
JEAN DIDIER GRANDE RESERVE CINSAULT ROSE, 2023, Languedoc, France ve	7.75	10.50	29.95
A blush wine from France with strawberry flavours, this shows captivating soft summer berries, a crisp steely finish yet rounded out by a touch of residual sweetness. Not too dry, never sweet. 11% abv			
R&R WHITE ZINFANDEL, 2021, California ve	7.97	11.17	30.39
Iconically Californian. This is lively, with refreshing flavour of ripe strawberry and juicy watermelon. Combined with a delicate sweetness and crisp acidity 12.5% abv			
SPARKLING	125ml	75cl	
ROBERTS AND REEVES Prosecco, Italy v	7.95	29.95	

beer & cider

PERONI RED LAGER 4.7% vol	5.00
PERONI LAGER GF 5.1% vol	5.00
ASPALL DRAUGHT CIDER 5.5% vol	6.25
ERDINGER 0% vol	5.00
LOCAL GUEST ALES	6.25

cocktails

All cocktails 2 for 17.00

2 FOR £14 SPRITZ OFFERS THROUGHOUT SUMMER

BAKEWELL FIZZ 9.00
Disaronno and crème de cassis layered with Prosecco. Dessert in a liquid form

BLOODY MARY 9.00
Vodka, tabasco sauce and Hendo's relish smashed together with tomato juice, the ultimate hangover cure

ESPRESSO MARTINI 9.00
Vodka and Tia Maria, with your choice of flavoured syrup shaken with Cafeology espresso. Decaf available

SUMMER BREEZE 9.00
Vodka and cranberry with elderflower and apple. Shaken over ice served with fresh apple

NEGRONI SBAGLIATTO 9.00
Campari and Martini Rosso topped with Prosecco. Stirred over ice with and garnished with an orange twist

RASPBERRY, ROSE & LYCHEE 9.00
Raspberry gin with rose liqueur, lychee juice with lemon and soda. Stirred and served over ice with fresh raspberry

PASSION FRUIT MOJITO 9.00
White rum, passion fruit liqueur with crushed mint, lime and soda. Stirred and served over ice

CLASSIC MARGARITA 9.00
Tequila, Cointreau, lime, shaken over ice with a salt dipped glass

APEROL SPRITZ 9.00
Aperol, Prosecco, soda, served over ice with orange slice

FRENCH MARTINI 9.00
Vodka, pineapple, Chambord, shaken over ice with a lemon twist

PIMMS 9.00
Pimms, lemonade, ginger ale, strawberry, cucumber, mint. Stirred with lots of ice in a tall glass

Dysh

COFFEE & KITCHEN



@dyshsheffield

If you have a food allergy or special dietary requirement please inform a member of the hospitality team

Brunch

Everything is available [gluten-free](#), ask one of the team for info

BIG DYSH BREAKFAST	18.95
Extra sausage, extra sweet cured bacon, homemade beans, sautéed mushrooms, lemon cured tomatoes, chorizo and mozzarella tots, tots, extra poached eggs with toast & butter Swap to plain tots for no extra charge Add tommy relish 1.00 Add black pudding 2.00	
DYSH BREAKFAST	14.45
Sausages, sweet cured bacon, sautéed mushrooms, chorizo and mozzarella tots, lemon cured tomatoes, homemade beans, poached eggs with toast and butter Swap to plain tots for no extra charge Add tommy relish 1.00 Add black pudding 2.00	
VEGAN BREAKFAST	13.95
Red pepper hummus, sautéed mushrooms, buttered greens, lemon cured tomatoes, tots, beans with toast and butter V VE Add eggs 2.00 Add tommy relish 1.00	
GRANOLA BOWL	10.95
Homemade granola served with strawberry compote, yoghurt and honey V	
DYSH'S FRENCH TOAST CROISSANT	11.95
Eton mess – Croissant French toast style with strawberry compote, meringue pieces and sweet yogurt V	

Customise any breakfast by adding any of these extras:

Sausage, bacon, eggs, mushrooms, tots, black pudding, beans, cheese, bagels or GF bagels - 2.00 each

burgers

All served with tots and slaw

DYSH BREAKFAST BURGER	13.45
Sausage, sweet cured bacon, cheddar, topped with fried egg on a layer of tommy relish Add black pudding 2.00	
DYSH BEEF BURGER	15.95
Double pattie topped with melty Swiss cheddar, on a tommy relish base with baby gem lettuce and lemon cured tomato Make it ultimate by adding 24 hour cured pork belly and BBQ beef brisket +4.95	
HALLOUMI BURGER	13.95
Grilled halloumi with tommy relish, baby gem lettuce and sliced lemon cured tomato V	
SALMON FISHCAKE BURGER	15.95
Spiced sesame salmon fishcake with sweet chilli sauce, lettuce and tomato	

sides

TOTS V VE	4.95
CHORIZO AND MOZZARELLA TOTS	6.50
CHEESY TOTS V	5.95
HOUSE SLAW	3.50
BUTTERED GREENS V or VE AVAILABLE	2.95

tots or toast

All served on artisan toast or tots. Or on a bagel - add 2.00
*Tot: Crispy fried potato, similar; croquette, hash brown

THREE FREE-RANGE POACHED EGGS V	9.95
HOMEMADE BEANS	10.45
With lots of cheese V or VE AVAILABLE	
BENEDICT	13.95
Slow braised pulled ham hock, farm fresh poached eggs and hollandaise sauce	
ROYALE	13.95
Home cured beetroot salmon gravlax, farm fresh poached eggs and hollandaise sauce	
FLORENTINE	11.95
Buttered spring greens, farm fresh poached eggs and hollandaise sauce V	
SAUTEED MUSHROOMS	13.95
Sautéed mushrooms with garlic and leek sumac yoghurt V or VE AVAILABLE	

sandwiches

All served with house slaw and tots

CHEESY TOASTIE	12.95
Classic melty cheddar cheese served with tommy relish V Add gravy dip 2.50 Make it VE with vegan cheese	
AUBERGINE TOASTIE	13.95
Spiced miso aubergine with red pepper hummus with spinach and vegan cheese V VE Add gravy dip 2.50	
YORKSHIRE CUBAN	14.45
24 hour cured pork belly, braised ham hock, with gherkins, Swiss cheddar topped with Hendo's mustard mayo Add gravy dip 2.50	

tots

Served on potato tots
*Tot crispy fried potato, similar; croquette, hash brown

KOREAN BBQ PORK	15.95
Topped with spring onions and red chilli and crispy shallots	
PULLED BEEF BRISKET CHILLI	15.95
Slow cooked beef brisket chilli topped with red onion and coriander	
SPICED AUBERGINE	14.45
Miso glazed aubergine in red pepper gochujang sauce topped with sesame and crispy shallots V	

Sunday Lunch

SERVED EVERY SUNDAY FROM 12PM **19.95**

Choice of -

MOSS VALLEY 24 HOUR CURED PORK BELLY

SLOW BRAISED PULLED BEEF BRISKET

BIT OF BOTH **+ 5.00**

BEETROOT AND HERB NUT LOAF **VE**

With Yorkshire pudding, stuffing, and gravy

Sharing sides of broccoli cheese, roast potatoes, glazed carrots, sautéed cabbage

All available Gluten Free

Customise by adding any of these extras:

Yorkshire pudding, roast potatoes, broccoli cheese, stuffing - 2.00 each

coffee

ESPRESSO	2.90
AMERICANO	3.00
LATTE	3.50
FLAT WHITE	3.40
CAPPUCCINO	3.50
CORTADO	3.20
MACCHIATO	3.10
CHAI LATTE V	3.70
MOCHA	4.00
SYRUP	0.50
Vanilla, caramel, hazelnut	
ALTS	0.40
Oat, soya, almond, coconut	

All coffees can be made iced

birdhouse teas

ENGLISH BREAKFAST	
EARL GREY	
PEPPERMINT	
SENCHA GREEN	
PRINCESS PEACH	
DECAF BREAKFAST TEA BAGS	
CUP	2.50
POT	3.50

chocolate

All our hot chocolates are made with real melted dark or white chocolate

HOT CHOCOLATE V VE	3.80
CREAM AND MARSHMALLOWS	0.60

and theres more...

kids menu

Please ask if you would like a kid's menu.

afternoon tea

Book in for our seasonal afternoon tea featuring homemade cakes and sandwiches made for all dietary requirements (24 hours prior notice)

bottomless brunch

Upgrade to Bottomless brunch – Available everyday from 11am. Enjoy anything from our brunch menu with unlimited drinks from our bottomless menu for just £32.95pp

private events/room hire

Speak to a member of our team if you're interested in booking out our space for a special event. We have various food offers available including afternoon tea buffets, 2 and 3 course set menus and so much more.

soft play

Come join us in our annex area everyday for our kids soft play

soft drinks

FENTIMANS	3.60
PEPSI 330ml bottle	3.50
DIET PEPSI 330ml bottle	3.50
ORANGE JUICE 400ml	3.50
APPLE JUICE 400ml	3.50
STILL WATER	2.60
SPARKLING WATER	2.60
TONIC WATER AND SLIMLINE	2.50