

spirits

Gordons dry gin 37.5% vol	Sgl 4.00	Dbf 6.00
Smirnoff vodka 37.5% vol	Sgl 4.00	Dbf 6.00
Morgan's Spiced 35% vol	Sgl 4.00	Dbf 6.00
Bacardi 37.5% vol	Sgl 4.30	Dbf 6.30
Jose Cuervo tequila 38% vol	Sgl 4.30	Dbf 6.30
Tia Maria 20% vol		Dbf 6.50
Disaronno 28% vol	Sgl 4.35	Dbf 6.35
Midori (melon liquor) 20% vol	Sgl 4.30	Dbf 5.30
Raspberry Vodka 38% vol	Sgl 4.35	Dbf 6.35
Baileys 17% vol		Dbf 6.50
Frangelico 20% vol	Sgl 4.30	Dbf 6.30

wine

RED 175ml 250ml btl.
Camarada Malbec, 2021 7.95 9.95 27.95
Mendoza, Argentina **VE**

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 8.75 10.75 31.00
Sauvignon, 2022, Languedoc, France **VE**

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 7.95 9.95 28.95
Wine, 2021, Timisului, Romania **VE**

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, 8.75 10.75 31.00
Pfalz, Germany **VE**

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

Kalstein Pinot Noir Rose 7.75 10.50 29.95
2019, Pfalz, Germany **VE**

Delectably light and bursting with flavour. The limestone soil brings out lovely mineral Qualities, that are complimented by flavours of raspberry and watermelon 11.5% abv

R&R White Zinfandel, 2021, 7.97 11.17 30.39
California **VE**

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 7.95 29.95
Prosecco, Italy **V**

beer & cider

Peroni red lager 4.7% vol	5.00
Peroni GF lager 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

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

NEGRONI 9.00
A perfect balance of dry gin, sweet vermouth and Campari stirred over ice

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

CRANBERRY COLLINS 9.00
Raspberry Vodka shaken with Grenadine and Campari. Topped with Lemon, Cranberry and Soda

CLEMENTINE MARGARITA 9.25
Tequila shaken with orange liquor, clementine, and lime, topped grenadine, with a sherbet dipped glass

GINGER MOJITO 9.25
White Rum with ginger, lime and fresh mint muddled and poured over ice

MAPLE OLD FASHIONED 9.50
Wintery take on a classic. Bourbon with Maple Syrup garnished with candied Ginger

ENVY 9.50
Fruity with a hazelnut twist. Midori, Frangelico, Vodka, Lime, Peach Schnapps

WINTER MARTINI 9.50
Cafeology coffee shaken with vodka, espresso, Frangelico topped with baileys

D&B ICED TEA 9.50
A twist on a classic long island. Vodka, gin, triple sec, white rum, tequila shaken with lemon juice topped with dandelion and burdock

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, sauteed 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, sauteed 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
Basil and garlic butter bean pate, sauteed mushrooms, buttered greens, lemon cured tomatoes, tots, beans with toast and butter VE V Add eggs 2.00 Add tommy relish 1.00	
GRANOLA BOWL	9.95
Homemade granola served with winter berries compote, yoghurt and honey V	
DYSH'S FRENCH TOAST CROISSANT	9.95
Croissant-french toast style with winter berries and yoghurt 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

bagels

All served with tots

DYSH BREAKFAST BAGEL	13.45
Sausage, sweet cured bacon, cheddar, topped with fried egg on a layer of tommy relish Add black pudding tots 2.00	
SALMON BAGEL	15.95
Lemon and chive cottage cheese with our house cured salmon gravlax, two free range poached eggs topped with our lemon and caper dressing	
CRISPY CHICKEN BAGEL	16.95
Panko breaded chicken thigh with Emmental cheese, homemade burger sauce, lemon cured tomato and crispy baby gem lettuce served with house slaw	
FALAFEL BAGEL	14.95
Beetroot falafel pattie, with salsa verde, crispy baby gem lettuce	

sides

TOTS V VE	4.95
CHORIZO AND MOZZARELLA TOTS	6.50
CHEESY TOTS V	5.95
HOUSE SLAW	3.50
SALSA VERDE	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 salsa verde and garlic sour cream 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 3.00 Make it VE with vegan cheese	
VEGAN MUSHROOM TOASTIE	13.95
Garlic mushrooms with smoked applewood and rocket V VE Add gravy dip 3.00	
PHILLY CHEESE	14.95
Slow braised beef brisket, Swiss sliced cheese, caramelised onions, ranch style dressing Add gravy dip 3.00	

tots

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

CRISPY CHICKEN THIGH	15.95
With lemon and capers dressing with salsa verde and rocket	
BRISKET POUTINE	15.95
Slow braised pulled beef brisket with homemade gravy, cheese curds and greens	
RED THAI CAULIFLOWER CURRY	13.95
Roasted cauliflower with creamy Thai red curry, crispy chickpeas with spring onion red chilli garnish	

Sunday Lunch

Served every Sunday from 12pm 22.95

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 cauliflower cheese, roast potatoes, glazed parsnips and carrots, sautéed cabbage	
All available Gluten Free	

Customise by adding any of these extras:

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

coffee

Espresso	2.90
Americano	3.00
Latte	3.40
Flat White	3.30
Cappuccino	3.40
Cortado	3.20
Macchiato	3.10
Chai Latte v	3.70
Mocha	3.70
Affogato	3.95

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 3.60
V VE

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

Available every day from 11am. Enjoy anything from our brunch menu with unlimited drinks from our bottomless drinks menu for just 32.95 per person

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 every Monday to Friday for our kids soft play

soft drinks

Fentimans -	3.60
Elderflower / Rose lemonade / Dandelion & burdock / Victorian Lemonade / Ginger beer	
Pepsi 330ml bottle	3.50
Diet Pepsi 330ml bottle	3.50
Frobisher orange juice 250ml	3.10
Frobisher apple juice 250ml	3.10
Still water	2.60
Sparkling water	2.60
Tonic water and slimline	2.50