

Hugo's Set Dinner Menu



To Start

*Fresh Soup of the Evening
homemade breads & handmade Cuinneog butter*

*Smoked Irish Salmon
Clogherhead crab, Cuinneog buttermilk, apple and pickled cucumber*

*Thomas Salter Crispy Pork Belly
rice cream, shaved fennel, rice cracker, spiced pork jus*

*Fivemiletown Goat's Cheese
onion squash, pumpkin seeds & oil, clementine dressing*

Main Course

*10oz Sirloin of Hereford Beef
peppercorn sauce, mesclun salad leaves, fries*

*Baked and Pickled Celeriac
king oyster mushrooms, kalettes, Perigord black truffle cream sauce*

*Roast Organic Chicken Breast
braised thigh, parsnip, purple sprouting broccoli, roast chicken cream*

*Pan fried Atlantic Hake
roast king cabbage, new potato, mussel velouté*

*Roast Glenmalure Wild Venison
mashed potato, squash purée, brussels sprouts, bolognese & chocolate sauce*

Desserts

Selection of Hugo's homemade ice creams and sorbets

*Milk Chocolate Namelaka
brown butter financier, poached rhubarb, yoghurt ice cream*

*Lemon Posset
meringue, clementine, shortbread*

*Artisan Irish Cheese Plate,
quince, grapes and crackers*

€48.50pp

A 12.5% optional gratuity will be added to your bill.

All prices include government VAT at the new rate of 13.5% as from 1st Jan.2019

Please inform us if you have any allergies to certain foods. All meats served on this menu are Irish. All our eggs are Irish & free range.

Hugo's, 6 Merrion Row, Dublin 2. Ph: 01 – 676 5955 www.hugos.ie