



SET DINNER MENU

SOUP OF THE DAY

Guinness & black treacle bread, Murphy's seaweed butter

HOUSE CURED ATLANTIC SALMON

dill, horseradish, kohlrabi, squid ink cracker, buttermilk

ARDSALLAGH GOATS CHEESE

kumquat, heritage carrots, hazelnut, blood orange dressing

DUCK LIVER PARFAIT

toasted brioche, plum chutney, almond, chicory, Highbank apple syrup

10oz PRIME HEREFORD IRISH STRIPLOIN (€7 supplement)

potato terrine, mushroom, Roscoff onion, pepper sauce

ANDARL FARM PORK BELLY

fig, granny smith apple, pearl barley, parsnip, pommery mustard, red wine jus

MARKET FISH

butterbeans, pancetta, samphire, white wine cream

BASIL PESTO GNOCCHI

cashew nut, watercress, aged parmesan foam

ORANGE MARMALADE SPONGE

cardamon & white chocolate cream, lemon sorbet

DARK CHOCOLATE MOUSSE

raspberry, dark chocolate crumb, ferrero rocher ice cream

BUTTERMILK PANNACOTTA

cherry gel, blackberry ice cream

SELECTION OF IRISH CHEESE (€3.50 supplement)

durrus, Organic Cashel Blue, Boyne Valley Bán, Coolatin mature cheddar, quince, candied walnuts, chutney, grapes, crackers

€59.50 Per person

Head Chef: Michael Morrisroe

Allergen Menu available upon request.

100% of all tips and gratuities regardless of form of payment are fully distributed to staff in line with the Payment of Wages Act (Tips & Gratuities) (Amendment) Act 2022.

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