

January Set Lunch Menu



___Starters___

Today's Soup, homemade brown bread and Cuinneog butter

Toons Bridge Mozzarella, golden beetroot, roast carrot, walnut crumble, clementine dressing

McCarthy's Black Pudding, smoked haddock & leek, Pommery mustard sauce

Ham Hock and Guineafowl Terrine, pickled squash, radish, sourdough

___Mains___

Braised Short rib of Beef, mashed potato, parsnip, scallion, hazelnut and horseradish crumb

Pan-fried Hake, charred leek, braised fennel, pearl barley, smoked velouté

Irish Chicken Breast, baked celeriac, cavalo nero, buttered mash, roast chicken cream

Confit Potato, roast cauliflower, sprouting broccoli, chestnut mushrooms, brown butter sauce

___Desserts___

Milk Chocolate Tart, vanilla ice cream

Today's Selection of Handmade Ice Creams and Sorbet

Warm Pear and Almond Cake, crème Anglaise, gingerbread ice cream

Irish Artisan Cheese Board, quince, grapes, crackers

3 Courses € 35

Allergen information can be viewed at reception. Please inform your server of any food allergies. Please also note that although we take every care in our food preparation, we cannot guarantee that our dishes do not contain allergens.

A discretionary gratuity of 12.5% is applied to all tables of 6 or more.

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