



Hugo's Evening Menu

Bread Paddle – Homemade Guinness & treacle bread, Chicken fat & brown butter Focaccia served with hand- made Cuinneog butter and basil pesto €2.50

Starters

Soup du jour served with Guinness & treacle brown bread €7.95

Salt-baked organic Castleruddery beetroot and tomato, Cooleeney goat's cheese, walnut granola, fresh horseradish €9.95

Terry Butterly's Smoked Salmon, Violetta potato salad, pickled kohlrabi, fresh pea & shallot dressing €12.95

Braised Irish beef Croquette, onion & thyme, poached egg, hollandaise sauce €9.95

Charcuterie Board – bresaola, speck, Gubeen smokehouse venison, pork and pistachio salami €12.95

Mains

10oz Sirloin of Hereford Prime Irish beef, chunky chips, baby Caesar, chimichurri €31.95

Sean Ring's free-range Chicken Breast, Jack McCarthy's black pudding & chicken leg potato cake, charred scallions & roast chicken sauce €25.95

Pan-fried fillet of Cod, poached smoked haddock, Crowe's smoked bacon crumb, broccoli, pink fir potato, béarnaise sauce €24.95

Vol-au-vent of braised organic onions, girolle mushroom & broad beans, buttered mash €19.95

Sides

Roast carrots, Velvet Cloud sheep's yoghurt, dukkha €4.95

Broccoli, chimichurri, almonds €4.95

Chicken leg potato cake, fried McCarthy's black pudding, hollandaise €6.95

French fries €3.95

Desserts

Cuinneog Buttermilk Pannacotta, Irish strawberries, honeycomb, verbena, strawberry sorbet €8.95

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce €7.95

Three Irish Cheeses - Cashel Blue, Ballylisk Triple Brie and Hegarty's Cheddar, served with quince, grapes and crackers €12.00

Selection of Ice cream and Sorbet €7.95

We are proud to support local Irish producers & farmers

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.