

Hugo's Lunch Set Menu



—Starters—

Today's Fresh Soup

Guinness bread and Cuinneog handmade butter

Macroom Buffalo Mozzarella & Heirloom Tomatoes

red onion, basil, sourdough, olive oil

Howth 'Baily & Kish' Smoked Salmon

pickled cucumber, lemon mayonnaise

Confit Chicken Terrine

enoki and shimeji mushrooms, sourdough crostini

—Main Courses—

Overnight Slow Braised Beef Cheek,

garlic mash, trio of onions, red wine jus

Roast Supreme of Fermanagh Chicken

chive mash, peas à la Française, bacon jam, chicken jus

Fillet of Seabream

broccoli purée buttered, caper and pistachio dressing, baby new potatoes

Confit of Skeaghanore Duck Leg,

bok choy, carrots, mushrooms, duck fat roasties

—Desserts—

Wexford Strawberries

set custard, honeycomb, lemon sponge

Pear Bakewell Tart

creme Anglaise, vanilla ice cream

Warm Valrhona Chocolate Brownie

hazelnut praline mousse, chocolate crumb, vanilla ice cream

3 Courses € 37.50pp

A Discretionary Gratuity of 10% applies to all reservations of 6 or more

We are proud to support local Irish artisan 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.