



—Starters—

Soup of the Evening

Guinness bread, seaweed butter
€8.95

Cured and Torched Irish Salmon

trout caviar, pickled cucumber, lemon gel
€13.95

Winter Vegetable Tart

pumpkin purée, pistachio, chard
€11.50

Whipped Fivemiletown Goats Cheese

golden beetroot, parma ham, fig, white balsamic dressing
€11.50

Braised Pork Cheek

cauliflower purée, shallot, horseradish, spiced jus
€13.50

—Main Courses—

Glenmalure Venison

fondant potato, heritage carrot, braised red cabbage, mulled wine jus
€34.50

Thyme Roasted Poussin

carrot purée, savoy cabbage, truffle, crisp salsify
€29.50

Ricotta & Chestnut Dumplings

broccoli, baby beetroot, gremolata
€24.00

Seared Halibut

wilted spinach, winter vegetable nage, samphire
white wine velouté
€34.50

10 oz Prime Striploin

cheek rilette, braised shallot, skinny fries,
watercress, classic pepper sauce
€34.50

Skeaghanore Duck Breast

caramelised parsnip, golden beetroot, potato
terrine, pickled blackberry, duck jus
€29.50

Skinny Fries

truffle & Parmesan
€5.50

Hugo's House Salad

Dijon vinaigrette
€4.00

Fine Green Beans

garlic, bacon and shallot
€5.50

—Desserts—

Traditional Christmas Pudding

brandy anglaise, mince pie ice cream

€8.95

Classic Crème Brûlée

honey madeleine, shortbread

€9.50

Chocolate Tart

white chocolate ganache, blackberry sorbet

€9.50

Spiced Orange Cake

burnt orange syrup, dark chocolate mousse, honeycomb

€9.50

Artisan Cheese Plate

durrus, cooleney, cashel blue, quince, crackers, grapes

€12.95

suggested pairing Dows late bottle vintage 2015 Port

—Afters—

Dessert Wines

Coteaux du Layon, Baumard, Loire 2017	€7.50
Sweet Agnes Riesling, Nelson 2016	€8.50
Sweet Raquel, Gewürtzraminer 2017	€9.50
Recioto della Valpolicella Classico 2015	€12.00

Port & Sherry

Dowes LBV Port	€8.00
Kopke 10 years Tawny Port	€9.50
Pedro Ximenez	€9.50

—Tipples—

Baileys on ice	€6.00
Sambuca	€5.50
Frangelico	€6.50
Cointreau	€6.50
Amaretto	€6.50

—Liqueur Coffees—

Irish	€8.50
French	€9.50
Calypso	€9.00
Baileys	€8.50

We are proud to support local Irish artisan producers & farmers

A 12.5% optional gratuity will be added to your bill and distributed fully amongst our staff

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.