



Sample Set Lunch Menu January

-Starters-

Today's Homemade Soup

Hugo's Guinness & treacle bread, Mungo Murphy's seaweed butter

Whipped Fivemiletown Goat's Cheese

beetroot carpaccio, apple, honey, watercress, orange tuille

Whipped Chicken Liver Parfait

homemade brioche, plum and sherry vinegar chutney

-Mains-

Irish Hereford Slow Cooked Short Rib

pomme mousseline, crispy onions, pickled celery & cucumber, red wine jus

Cod Kiev

baby potatoes, capers, roast red pepper butter, parsley emulsion

Celeriac & Ricotta Agnolotti

salt baked celeriac, hazelnut, baby leek, black truffle dressing, parmesan foam

-Desserts-

Spiced Apple Crumble

hazelnut & almond, vanilla ice cream, brandy snap

Chocolate Mousse

chestnut ganache, kataifi pastry, caramelised pear, yuzu

Coconut Pannacotta

mango jelly mango & chili salsa, mango sorbet

-Tea & Coffee-

€ 42* per person

* Price subject to change with any VAT rate increases

Allergen information available at reception, please advise your server if you have any dietary requirements.

100% of all tips, service charges & gratuities are distributed to staff, on a basis agreed upon with staff.

All meats served on this menu are Irish. All our eggs are Irish & free range.

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