



# Sample Set Dinner Menu January 2023

## -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

### **Chicken Liver Parfait**

homemade brioche, plum and sherry vinegar chutney

## -Mains-

### **10oz Prime Irish Hereford Striploin of Beef**

braised chicory, crispy potato, green peppercorn jus ( Suppl.€7)

### **Andarl Farm Fillet of Pork**

black trumpet mushrooms, violetta potato, radicchio, wild mushroom cream

### **Market Fish**

confit potato, petit pois, quail egg, mussels, warm tartar sauce

### **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

### **Selection of Irish Cheese**

smoked Knockanore cheddar, Cooleeney brie, Cashel blue, quince, candied walnuts, chutney, grapes, crackers (Supp.€3)

## -Tea & Coffee-

€ 57\* per person

\* Price subject to change with any VAT rate increases

*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.*

*Hugo's, 6 Merrion Row, Dublin 2. Ph: 01 – 676 595 [www.hugos.ie](http://www.hugos.ie)*