



## Set Dinner Menu

### -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 (€7 supp.)**

braised chicory, crispy potato, green peppercorn jus

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

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

#### **Pan Fried Cod**

confit potato, petit pois, 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

#### **Banana, Peanut & 70% Dark Chocolate**

banana mascarpone, caramelised peanut, peanut cremeux

#### **Coconut Pannacotta**

mango jelly mango & chili salsa, mango sorbet

#### **Selection of Irish Cheese (€3 supp.)**

smoked Knockanore cheddar, Cooleeney brie, Cashel blue, quince, candied walnuts, chutney, grapes, crackers

### -Tea & Coffee-

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

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

*12.5% discretionary gratuity will be added on tables of 6 guests or more.*

*100% of all tips, service charges & gratuities are distributed to staff.*

*Hugo's, 6 Merrion Row, Dublin 2. Ph: 01 – 676 5955 [www.hugos.ie](http://www.hugos.ie)*