



Set Lunch 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-

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

Banana, Peanut & 70% Dark Chocolate

banana mascarpone, caramelised peanut, peanut cremeux

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

-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.

10% discretionary gratuity will be added on tables of 6 guests or more.

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

Hugo's, 6 Merrion Row, Dublin 2. Ph: 01 – 676 5955 www.hugos.ie