



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, apricot & chilli chutney, endive

-Mains-

Irish Hereford Slow Cooked Short Rib

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

Pan-Fried Hake

chorizo, tomato & basil couscous, white wine cream

Fermented Tomato Risotto

heirloom tomatoes, black olive, smoked paprika oil, aged parmesan

-Desserts-

Spiced Apple Crumble

hazelnut & almond, vanilla ice cream, brandy snap

Strawberry & Elderflower Eton Mess

honeycomb mascarpone, meringue, strawberry ice cream

White Chocolate & Raspberry Pannacotta

raspberry jelly, white chocolate brownie, raspberry sorbet

Selection of Irish Cheese

smoked Knockanore cheddar, St. Kevin 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