



## Set Dinner Menu

### -Starters-

#### **Today's Homemade Soup**

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

#### **Whipped Ardsallagh Goat's Cheese**

grilled peach, smoked almond, honey, focaccia crisp

#### **Chicken Liver Parfait**

homemade brioche apricot & chilli chutney, endive

### -Mains-

#### **10oz Prime Irish Hereford Striploin of Beef €7 Supplement**

crispy potato terrine, parmesan, green peppercorn jus

#### **Andarl Farm Pork Chop**

chargrilled sweetheart cabbage, crispy garlic potato, pickled mustard seed jus

#### **Market Fish**

crushed baby potatoes, capers, leeks, grilled baby gem, white wine cream

#### **Wild Mushroom Risotto**

pickled shimeji mushroom, crispy sage, spinach & confit garlic purée, aged parmesan

### -Desserts-

#### **White Chocolate & Passionfruit Panna Cotta**

vanilla tuille, mango sorbet

#### **Apple & Pineapple Crumble**

hazelnut & almond, coconut sorbet, coconut brandy snap

#### **Burnt Vanilla Cheesecake**

blueberry compote, honey, granola

#### **Selection of Irish Cheese €3.50 supplement**

smoked Knockanore cheddar, St. Kevin brie, Cashel blue, quince, candied walnuts, chutney, grapes, crackers

**€59.50 p.person**

*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)*