



SET DINNER MENU

SOUP OF THE DAY

Guinness & black treacle bread, Murphy's seaweed butter

HOUSE CURED ATLANTIC SALMON

dill, horseradish, kohlrabi, squid ink cracker, buttermilk

ARDSALLAGH GOATS CHEESE

kumquat, heritage carrots, hazelnut, blood orange dressing

10oz PRIME HEREFORD IRISH STRIPLOIN (€7 supplement)

triple cooked chips, mushroom, shallots, pepper sauce

ANDARL FARM PORK BELLY

fig, pearl barley, parsnip, pommery mustard, red wine jus

MARKET FISH

pimento, black olive, fennel, bouillabaisse

SUMMER SQUASH GNOCCHI

butternut squash, courgettes, parmesan foam

STRAWBERRY & ELDERFLOWER CHOUX BUN

elderflower mascarpone, strawberries, elderflower sorbet

DARK CHOCOLATE MOUSSE

sour cherry, dark chocolate crumb, ferrero rocher ice cream

COCONUT PANNACOTTA

mango jelly, mango & chilli salsa, mango sorbet

SELECTION OF IRISH CHEESE (€3.50 supplement)

durrus, Organic Cashel Blue, Boyne Valley Bán, Coolatin mature cheddar, quince, candied walnuts, chutney, grapes, crackers

€59.50 per person

Head Chef: Michael Morrisroe

Allergen Menu available upon request.

100% of all tips and gratuities regardless of form of payment are fully distributed to staff in line with the Payment of Wages Act (Tips & Gratuities) (Amendment) Act 2022.

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