



SET LUNCH MENU

SOUP OF THE DAY

Guinness & black treacle bread, Murphy's seaweed butter

DUCK LIVER PARFAIT

toasted brioche, sour cherry chutney, chicory, honey

ARDSALLAGH GOATS CHEESE

kumquat, heritage carrots, hazelnut, blood orange dressing

BRAISED IRISH HEREFORD SHORTRIB

pomme mousseline, pickled cucumber, crispy onion, red wine jus

MARKET FISH

pimento, black olive, fennel, romesco sauce

SUMMER SQUASH GNOCCHI

butternut squash, courgettes, parmesan foam

STRAWBERRY & ELDERFLOWER CHOUX BUN

elderflower mascarpone, strawberries, elderflower sorbet

DARK CHOCOLATE MOUSSE

sour cherries, dark chocolate crumb, ferrero rocher ice cream

COCONUT PANNACOTTA

mango and chilli salsa, mango sorbet

€42.50 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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