



Pre-Theatre Menu

2 Courses 37

5pm to 6.30pm

HOUSE BREADS & SEAWEED BUTTER

3 CARLINGFORD OYSTERS
granny smith apple, mignonette, coriander

DUCK LIVER PARFAIT
toasted brioche, plum chutney, almond, chicory, highbank apple syrup

SOUP DU JOUR
Guinness & black treacle bread

ARDSALLAGH GOAT'S CHEESE
kumquat, heritage carrots, hazelnuts, blood orange dressing

BRAISED IRISH HEREFORD SHORTRIB
pomme mousseline, crispy onions, pickled cucumber, red wine jus

PAN-FRIED ATLANTIC COD
butterbeans, pancetta, samphire, white wine cream

BASIL PESTO GNOCCHI
cashew nut, watercress, aged parmesan foam

ANDARL FARM PORK BELLY
fig, granny smith apple, pearl barley, parsnip, pommery mustard jus

Please note; Pre Theatre Menu orders must be placed before 6.30pm. Entire menu only. Desserts à la carte.
We respectfully request pre theatre tables to be vacated by 8pm. Allergen Menu available upon request.
Thank you.

Our Suppliers

Oysters:	Kelly's Oysters Galway, Carlingford Oyster Company, Co Louth
Mussels:	Roaringwater Bay, West Cork
Fish:	Jonathan Wright of Wrights & Tadgh & Damian O'Meara at Kish Fish Howth Pier Co. Dublin
Pork:	Dave & Diana Milestone, Andarl Farm Co. Mayo
Beef:	Irish Hereford Prime Farmers Society Co. Monaghan & Co. Offaly
Lamb:	Dermot O'Sullivan & Dan O'Neil, Camolin, Co Wexford
Chicken:	Sean Ring Farm, Castlecomer, Co Kilkenny
Potatoes:	O'Shea's Farm, Co Kilkenny, Maria Flynn, Ballymakenny Farm, Co. Louth
Vegetables:	Donnacha Donnelly, Iona Farm Dublin, O'Shea's Farm, Co Kilkenny, Keelings North Dublin
Herbs:	The Gnomes DCU Dublin, Gold River Aughrim, Co Wicklow
Cheese:	Coolatin Co. Carlow, Cashel Blue Co. Tipperary, Ardsallagh Co. Cork, Toonsbridge Co. Cork
Ice Cream:	Scup Gelato, Kerlogue, Co. Wexford

HEAD CHEF: Michael Morrisroe

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

À la Carte

—LIGHT BITES & SHARING—

CARLINGFORD OYSTERS, granny smith apple, mignonette, coriander 3 for 12.50

HOT NOCELLARA OLIVES, breadcrumbs, ardsallagh goat's cheese, red pepper aioli 6

AGED COMTE GOUGERES, 30 month comté mousse 6

SHARING CHARCUTERIE

coolattin mature cheddar, organic cashel blue, durrus, boyne valley bán,
mortadella, smoked pancetta, bresaola, grapes, preserves,
walnuts, salt and pepper crackers 28

—STARTERS—

SEARED SCALLOPS

bbq ratte potato, pickled shimeji mushroom, wild mushroom jus 19.50

WEST CORK CRAB

crispy potato terrine, avocado, burnt lemon aioli, coriander 16.95

CURED ATLANTIC SALMON

dill, horseradish, kohlrabi, squid ink cracker, buttermilk 15.95

DUCK LIVER PARFAIT

toasted brioche, plum chutney, almond, chicory, highbank apple syrup 14.50

ARDSALLAGH GOAT'S CHEESE

kumquat, heritage carrots, hazelnuts, blood orange dressing 14.50

—MAIN COURSE—

10 oz PRIME IRISH HEREFORD STRIPLOIN

potato terrine, mushroom, Roscoff onion, pepper sauce 42

WEXFORD LAMB RUMP

stuffed cabbage, polenta, whipped ricotta, smoked heritage tomato sauce 37

ANDARL FARM 10oz PORK CHOP

fig, granny smith apple, pearl barley, parsnip, pommery mustard jus 34

MARKET FISH

hen of the woods, crispy enoki, pickled mussels, wild mushroom velouté 37.50

SPINACH & RICOTTA AGNOLOTTI

pear, candied walnut, spring onion, white onion cream 28

—Sides —

GRILLED SWEETHEART CABBAGE
sesame, ras el hanout 6.50

MIXED ROSSO SALAD
sour cherry, chilli yoghurt 6.50

BBQ BROCCOLI
kimchi aioli 6.50

BABY POTATOES
watercress and cashew pesto 6.50

SKINNY CHIPS
5.50

TRUFFLE FRIES
aged parmesan, chives 6.50

HEAD CHEF: Michael Morrisroe

Allergen Menu available upon request.

A discretionary gratuity of 12.5% is included on tables of 6 or more.

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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