



## 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

### DUCK LIVER PARFAIT

toasted brioche, plum chutney, almond, chicory, Highbank apple syrup

### 10oz PRIME HEREFORD IRISH STRIPLOIN (€7 supplement)

potato terrine, mushroom, Roscoff onion, pepper sauce

### ANDARL FARM PORK BELLY

fig, granny smith apple, pearl barley, parsnip, pommery mustard, red wine jus

### MARKET FISH

butterbeans, pancetta, samphire, white wine cream

### BASIL PESTO GNOCCHI

cashew nut, watercress, aged parmesan foam

### ORANGE MARMALADE SPONGE

cardamon & white chocolate cream, lemon sorbet

### DARK CHOCOLATE MOUSSE

raspberry, dark chocolate crumb, ferrero rocher ice cream

### BUTTERMILK PANNACOTTA

cherry gel, blackberry ice cream

### 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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